

# Baking

WINTER 2014/15 H E A V E N<sup>®</sup>

**101**  
UNMISSABLE  
RECIPES

Fraisier Cake p26

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## INTERNATIONAL BAKES

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## This issue's top picks



**Sophie Conran**  
This month we catch up with the popular cook book author on page 114 to find out how she got involved in the world of baking, and have a special competition to win her new ceramic and textile range on page 37.



**Baking news**  
Turn to page 8 for the latest news in the world of baking – we're particularly loving Renshaw's new coloured marzipan! On page 40 we take a look at some of the best new baking products, including Rainbow Dust's edible food paint.



**Food Heaven**  
*Baking Heaven* is part of *Food Heaven*, a series of magazines designed to fulfil all your baking and cake decorating needs. Turn to page 38 to take advantage of this month's special subscription offer.



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# Welcome



When it comes to baking, there's never a shortage of new recipes to try – especially as different ideas and trends are being whipped up all the time. But if you're ever lacking inspiration, a great thing to do is to look a little further afield for a recipe, as different countries and cultures often use flavours and ingredients in ways we may not have considered. Many global bakes tend to be quite impressively constructed and decorated too – think the beautifully layered Fraisier cake that adorns our cover, or the towering croquembouche – so make perfect special occasion cakes, and with Valentine's Day and Mother's Day on the horizon, we'll certainly be in need of one or two of those!

This issue we travel the world one cake at a time, starting with neighbouring European specialities that we've all come to know and love, before moving slightly further afield to discover exotic bakes such as India's cardamom and vanilla cookies on page 12 and Chile's *Torta de Hojas* on page 34. Also this month, we have a plethora of tasty new recipes from some of the UK's favourite chefs, including *Great British Bake Off* judges Mary Berry and Paul Hollywood, Lorraine Pascale, Rachel Allen, Edd Kimber, Richard Bertinet, The Hairy Bikers and more. It truly is a celebrity bake off! I hope you enjoy the issue and find many tempting treats to inspire you to step into the kitchen – and please do send us photos of anything you bake via our Facebook and Twitter pages. See you next time!

*Sally*

**Sally FitzGerald** Editor

Cover image –  
Strawberry Fraisier  
cake © Seasonal Berries  
([www.seasonalberries.co.uk](http://www.seasonalberries.co.uk))





## International Bakes HEAVEN



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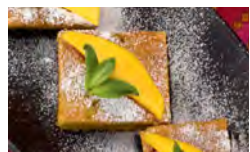
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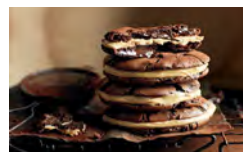
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# Baking HEAVEN®

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# Baking News



## THE FOOD HEAVEN APRON RANGE

As you might have seen on our Facebook and Twitter pages, the new range of beautiful Food Heaven aprons have well and truly arrived! These tailored oilcloth aprons are wipe clean and come in a range of gorgeous classic designs. Choose from red star (shown), pink polka dot or vintage rose, then add your favourite magazine logo. Available for £26.75 including postage & packaging – for more information visit [www.foodheavenmag.com/merchandise](http://www.foodheavenmag.com/merchandise)



## IT'S MARZIPAN – BUT NOT AS WE KNOW IT

Cake decorating experts Renshaw has launched a great new range of bright marzipan colours, perfect for modelling and covering special occasion cakes. Decor-pan Marzipan is available online from [www.renshawbaking.com](http://www.renshawbaking.com) (£1.99 per 250g) and comes in eye-catching blue, green, black, red, pink and yellow. Add these to Renshaw's already successful range of natural and golden marzipans for a complete set to make your festive baking even more impressive.

Discover the latest news from the world of baking – including new shows, tempting products, and festive inspiration...

## FESTIVE FLAVOURS FROM PAUL. A. YOUNG

Leading UK chocolatier Paul.A.Young has created a Christmas collection that combines sophisticated, refined flavours with all the fun of the festive season. As we've come to expect from Paul, winter flavours we know and love have been transformed, combining inspiration from American and Persian cuisines with Paul's dedication to sourcing British ingredients. We particularly adore his Rum & Sea

Salted Caramel Sauce, pictured left, which is rather scrummy when dolloped next to a slice of Christmas pudding. Visit Paul's flagship chocolaterie at 143 Wardour Street in Soho, or see [www.paulayoung.co.uk](http://www.paulayoung.co.uk) for more information on his range.



## CAKE INTERNATIONAL PREPARES FOR MANCHESTER 2015

Exciting details have been announced ahead of next year's Cake International Manchester show, which will be opening its doors at EventCity from 6-8 February 2015. The show has confirmed it will be featuring another Author's Kitchen – giving visitors the chance to watch and meet some of their favourite food writers and celebrity bakers – plus there will be a packed Demonstration Stage, the usual Competition Classes and a brand new Chocolate Experience event, which will include daily truffle making workshops. With stars, stands and sugarcraft galore, Cake International is once again set to be an important date in our baking calendar! Find out more at [www.cakeinternational.co.uk](http://www.cakeinternational.co.uk) or follow them on Twitter (@thecakeshows) for the latest news and announcements. Day tickets are available online at the discounted price of £8 or £7 for seniors.



## INTRODUCING THE NEW BAKE SHAPES FOR MUFFINS

This fun new invention, Bake Shapes, will allow muffin enthusiasts to turn ordinary bakes into exciting new designs. Using a simple silicone mould, you'll be able to transform plain batters into fun shapes that are perfect for adding different toppings and centres. The sets come in packs of six matching muffin tins and toppers, with three different topper designs for you to use. The toppers are easy to remove from your bakes without damaging the shape, and are created so that your batter will still rise and maintain a lovely texture. Available to order for £11.99 (set of six) from [www.findmeagift.co.uk](http://www.findmeagift.co.uk)



# International Bakes

HEAVEN

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## Rocky road cheesecake

From America

By Claire Clark

Makes 12

### FOR THE BASE

**14 Oreo cookies, crushed**

**45g (1½oz) unsalted butter, melted**

### FOR THE CHEESECAKE

**100g (3½oz) dark chocolate**

**50g (1¾oz) white chocolate**

**500g (1lb 1oz) full-fat cream cheese**

**1 tsp vanilla extract**

**125g (4½oz) caster sugar**

**3 medium free-range eggs**

### TO DECORATE

**100g (3½oz) dark chocolate, melted**

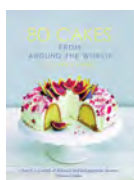
**100g (3½oz) salted roasted peanuts**

**mini marshmallows**

**mini Oreo cookies**

**12 griottine cherries**

- 1 First make the base. Preheat the oven to 170°C/Gas Mark 3. Put the Oreo cookies in a plastic bag and crush to fine crumbs using a rolling pin. Transfer them to a mixing bowl, then stir in the melted butter. Take a 12-hole muffin tin and spoon a tablespoon of the crumbs into each hole, pressing them down to level. Bake in the oven for 10 minutes, then set aside to cool. Reduce the oven temperature to 140°C/Gas Mark 1.
- 2 To make the cheesecake, melt the dark and white chocolate together in a microwave or in a bowl set over a pan of gently simmering water, making sure the water doesn't touch the base of the bowl. Using an electric mixer on a low speed, mix together the cream cheese, vanilla extract and sugar until smooth. Do not over mix. Add the eggs and mix until combined. With the mixer still on a low speed, gradually mix in the melted chocolate.
- 3 Pour the mixture into the muffin tins and bake in the oven for 40-45 minutes, until the top is firm and they are no longer wobbly. Be careful not to let them soufflé up or they will be overdone. Remove from the oven and leave to cool in the tins.
- 4 To finish, pour some of the melted chocolate on top of each cheesecake, then sprinkle with the peanuts, marshmallows, mini Oreo cookies and griottine cherries. Drizzle with more melted chocolate to finish.



The recipes on pages 10-11 and the Honey Drizzle Cake on page 12 are extracted from *80 Cakes From Around the World* by Claire Clark, photography by Jean Cazals, published by Absolute, £20





## Pink lamingtons

From Australia  
By Claire Clark  
Makes 12

### FOR THE CAKE

- 250g (9oz) unsalted butter, at room temperature
- 300g (10½oz) caster sugar
- 4 medium free-range eggs, lightly beaten
- ½ tsp vanilla extract
- 500g (1lb 1oz) self-raising flour
- a pinch of salt
- 250ml (9fl oz) milk

### FOR THE ICING

- 385g (13oz) icing sugar
- 125ml (4½fl oz) milk
- 20g (1oz) unsalted butter, finely diced
- a little pink food colouring
- 250g (9oz) shredded coconut

### FOR THE FILLING

- 250ml (9fl oz) double cream
- 15g (½oz) icing sugar
- ½ tsp vanilla extract
- 4 tbsp raspberry jam

- 1 Preheat the oven to 170°C/Gas Mark 3. Grease a 17x27cm (6½x11in) and 3cm (1¼in) deep baking tin, then line the base with baking parchment.
- 2 Using an electric mixer, cream the butter and sugar together until pale and fluffy. Add the eggs a little at a time, beating well after each addition, then mix in the vanilla extract. Sift the flour and salt together. Fold them in alternately with the milk, starting and finishing with the flour. Take care not to over-mix the batter. Transfer the mixture to the prepared cake tin and level the surface with a palette knife.
- 3 Bake in the oven for 30-35 minutes, until the cake is well risen and golden and springs back when lightly pressed with your finger. Leave to cool in the tin, then remove from the tin and leave in the fridge for 1 hour to firm up.
- 4 Using a long, serrated knife, cut the sponge into 12 equal pieces. Sift the icing sugar into a heatproof bowl. Gradually add the milk, whisking to keep the mixture smooth, then add the butter. Place the bowl over a pan of gently simmering water, making sure the water doesn't touch the base of the bowl. Stir continuously for 3-4 minutes, until the icing is hot. Remove from the heat and stir in a little pink colouring.
- 5 Put the shredded coconut in a bowl. One at a time, dip each lamington into the icing. Make sure the excess icing has drained off back into the bowl of icing, then put the lamington in the coconut and roll to coat. Lift onto a tray lined with baking parchment, then leave for 2 hours to firm and set.
- 6 To make the filling, put the double cream, icing sugar and vanilla in a bowl and whisk to medium peaks. It should be thick enough to spread.
- 7 Split each cake in half and sandwich together with the raspberry jam and whipped cream. Once filled, eat within three days. The unfilled cakes can be frozen for three months.





## Fig and sesame honey drizzle cake

From Turkey

By Claire Clark

Makes one 20cm (8in) cake

### FOR THE CAKE

**2 tbsp sesame seeds**  
**200g (7oz) ground almonds**  
**85g (3oz) fine semolina**  
**5 medium free-range eggs, separated**  
**grated zest of 1 lemon**  
**140g (5oz) icing sugar**

**50g (1½oz) unsalted butter, melted**

**4 fresh black figs**

### FOR THE SYRUP

**200g (7oz) honey**  
**50ml (2fl oz) water**

- 1 Preheat the oven to 180°C/Gas Mark 4. Grease a 20cm (8in) cake tin and sprinkle the base and sides with the sesame seeds.
- 2 Mix the almonds and semolina together, rubbing them thoroughly with your fingertips to remove any lumps. Put the egg yolks, lemon zest and 100g (3½oz) icing sugar in a bowl and whisk with an electric mixer until pale and doubled in volume. In a separate bowl, whisk the egg whites with the remaining icing sugar until they form stiff peaks. Gently fold the egg whites into the egg yolk mixture, alternating it with the almonds and semolina. Finally, fold in the melted butter.
- 3 Transfer the mixture to the prepared tin. Cut the figs in half and arrange on top of the cake. Bake in the oven for 20-25 minutes, until firm to the touch.
- 4 Remove the cake from the oven and poke small holes into the top with a skewer. Bring the honey and water to the boil to make a syrup, then pour it over the warm cake while it is still in the tin. Leave for 10 minutes, then remove from the tin and cool on a wire rack.



## Cardamom and vanilla cookies

From India

By Janet Sawyer

Makes 16-18

**50g (1½oz) caster sugar**

**50g (1½oz) unsalted butter**

**2 tsp LittlePod vanilla paste, or 2 vanilla pods, seeds only**

**4 green cardamom pods, seeds only, crushed**

**75g (2¾oz) plain flour, sifted**

**75g (2¾oz) wholemeal flour**

**50g (1½oz) fine semolina**

- 1 Preheat the oven to 190°C/Gas Mark 5. Grease a baking sheet.
- 2 In a bowl, cream together the sugar and butter until light and fluffy. Beat in the vanilla paste and cardamom, then add the flours and semolina. Mix to a firm paste and gently knead it for 5 minutes. The dough will be quite crumbly.
- 3 Dust your hands with flour. Use your fingers to form golf ball-sized pieces of dough and flatten them into circles about 1.5cm (½in) thick, or roll out the dough and cut out circles with a 7.5cm (3in) cookie cutter.
- 4 Place the cookies on the baking sheet, at least 2.5cm (1in) apart, then bake in the oven for 12-15 minutes, or until light brown. Cool on a wire rack. Store in an airtight container for up to three weeks.



This recipe and the recipes on pages 13-14 are taken from *Vanilla* by Janet Sawyer, photography by Steve Painter, published by Ryland, Peters and Small. Readers can buy the book for the special price of £11.99 including p&p (RRP £16.99) by calling 01256 302699 and quoting GLR L2L.





## Lumberjack cake

From Canada

By Janet Sawyer

Serves 8

### FOR THE CAKE

**250g (9oz) dried dates, chopped**

**1 tsp bicarbonate of soda**

**175g (6oz) unsalted butter**

**300g (10½oz) caster sugar**

**2 medium free-range eggs**

**2 tsp vanilla extract**

**400g (14oz) plain flour**

**1 tsp salt**

**500g (1lb 1oz) apples**

### FOR THE TOPPING

**75g (2¾oz) unsalted butter**

**125g (4½oz) soft light brown sugar**

**100ml (3½fl oz) milk**

**70g (2½oz) desiccated coconut**

- 1** Preheat the oven to 180°C/Gas Mark 4. Line a 30x18cm (12x7in) baking tin with parchment paper. Put the dates in a bowl with the bicarbonate of soda, then add 330ml (11oz) boiling water and set aside to cool.
- 2** Cream the butter and sugar in a mixing bowl, then add the eggs and vanilla extract. Beat vigorously until fluffy, then gently fold in the flour and salt, taking care not to over-mix it.
- 3** Peel and remove the cores from the apples, then finely chop them. Stir the apples into the bowl of dates (this will help them cool down). Fold the apples and dates into the cake batter.
- 4** Pour into the prepared tin, then bake in the oven for 40-50 minutes. If a knife or skewer inserted into the middle comes out clean, the cake is cooked.
- 5** Meanwhile, make the topping. Place all the ingredients in a heavy-based pan and cook gently over low heat until the butter melts. Alternatively, you can heat the ingredients gently in the microwave. Give the mixture a good stir.
- 6** Remove the cake from the oven, then spoon the topping mixture onto it and spread it out evenly. Return the cake to the oven for a further 20 minutes, or until the top is golden brown.





## Vanilla torta

From Italy  
By Janet Sawyer

Serves 6-8

**250g (9oz) plain flour**  
**50g (1½oz) icing sugar, plus extra to dust**  
**125g (4½oz) unsalted butter, softened**  
**5 medium free-range eggs**  
**50ml (2fl oz) milk, plus a little extra for the pastry**  
**150g (5½oz) ground almonds**  
**150g (5½oz) caster sugar**  
**grated zest and juice of 1 medium lemon**  
**grated zest of ½ an orange (optional)**  
**1 tsp LittlePod vanilla paste, or 1 vanilla pod, seeds only**  
**1 tsp clear honey (optional)**  
**1 tbs limoncello or Cointreau**  
**a handful of flaked almonds**  
**cream, crème fraîche or ice cream, to serve**

- 1 Preheat the oven to 180°C/Gas Mark 4. Grease a 20cm (8in) flan tin and set aside.
- 2 Sift the flour and icing sugar into a bowl or mixer. Add the butter, one egg and a splash of milk. Mix together until it comes together in a ball. Wrap in clingfilm, then place in the fridge for 30 minutes.
- 3 Meanwhile, separate the remaining eggs. Sift the almonds and caster sugar into a bowl. Add the lemon and orange zests (if using), vanilla paste or seeds, honey (if using), lemon juice, milk, limoncello or Cointreau and four egg yolks. Mix all the ingredients together to make a smooth paste.
- 4 Roll out the pastry on a lightly floured surface, then use it to line the prepared flan tin. Cover with foil or baking paper; then blind bake in the oven for 15 minutes, or until golden.
- 5 Meanwhile, whisk the egg whites to stiff peaks, then gently fold them into the almond mixture.
- 6 Once the pastry is cooked, fill the tin with the almond mixture and dot with the flaked almonds. Bake in the oven for 25 minutes, or until the top has gently browned.
- 7 Dust with sifted icing sugar and serve with cream, crème fraîche or ice cream.





## Chouquettes

From France  
By Edd Kimber  
*Makes about 30*

**60g (2oz) unsalted butter, diced into small pieces**

**½ tsp fine salt**

**1 tsp caster sugar**

**85g (3oz) plain flour**

**2-3 large free-range eggs, plus one for egg wash  
pearl sugar, for sprinkling**

- 1** Preheat the oven to 180°C/Gas Mark 4 and line two baking trays with baking parchment. Put the butter, salt, sugar and 120ml (4fl oz) water in a medium pan over a medium-high heat. Once the butter has melted and the mixture is at a rolling boil, add the flour and immediately stir together with a wooden spoon to form a rough paste.
- 2** With the pan still on the heat, beat vigorously for 2 minutes, then tip the dough into a bowl and beat for a few minutes more until it stops steaming. This dries the dough out, which helps it to absorb more egg, which in turn helps the choux pastry to expand properly as it bakes.
- 3** Add the eggs, one at a time. Depending on the flour used and how much water has evaporated, the choux pastry will need varying amounts of egg, so the quantity is given as a guide. If the dough doesn't have enough egg, it won't expand properly and will be prone to cracking as it bakes; if there is too much egg, the dough won't hold its shape and will collapse as it bakes.
- 4** Put the finished dough into a piping bag fitted with a 1cm (½in) plain round piping tip, then pipe into rounds on the prepared baking trays, about 2.5cm (1in) in diameter. Lightly whisk the remaining egg to create an egg wash and use to lightly brush the rounds of dough. Sprinkle liberally with the pearl sugar; then bake in the oven for 35 minutes or until golden brown. Turn off the oven and allow the chouquettes to cool in the oven for 20 minutes, then transfer them to a wire rack to cool completely.



The recipes on pages 15-19 are taken from *Patisserie Made Simple* by Edd Kimber, photography by Laura Edwards, published by Kyle Books, £19.99.



# Milk chocolate and hazelnut praline bûche de Noël

From France

By Edd Kimber

Serves 10

## FOR THE CHOCOLATE SPONGE

unsalted butter, for greasing

70g (2½oz) plain flour, plus extra for dusting

4 large free-range eggs

100g (3½oz) caster sugar

30g (1oz) cocoa powder

## FOR THE DECORATION

125g (4½oz) hazelnuts, roughly chopped

¼ tsp edible gold powder (optional)

## FOR THE PRALINE BUTTERCREAM

50g (1½oz) milk chocolate, finely chopped

125g (4½oz) caster sugar

1 large free-range egg

2 large free-range egg yolks

225g (8oz) unsalted butter at room temperature, diced

4 tbsp hazelnut praline paste

## FOR THE HAZELNUT SYRUP

40g (1½oz) caster sugar

2 tbsp Frangelico

- 1 Preheat the oven to 180°C/Gas Mark 4. Grease a 33x23cm (13x9in) rimmed baking tray and line with a sheet of baking parchment. Grease the parchment, then dust with a little flour, tipping out any excess.
- 2 To make the sponge, put the eggs and sugar in a large bowl and, using an electric whisk, beat until pale and thick. When the beaters are lifted from the bowl, the batter should leave a trail. Put the flour and cocoa powder in a bowl and mix together. In three additions, sift this mixture over the egg mixture, gently folding together with a spatula until fully combined. Pour this batter into the prepared baking tray and gently level out. Bake in the oven for 10-12 minutes.
- 3 Meanwhile, put a tea towel on a work surface and cover with a piece of baking parchment. Remove the cake from the oven, then immediately turn it out onto the parchment. Peel off the parchment from the base of the cake, then carefully roll the cake tightly, with the parchment and tea towel inside. Leave to cool, wrapped inside the tea towel, for 20 minutes. This will help the cake to unroll and re-roll later without cracking.
- 4 Put the hazelnuts for the decoration on a baking tray then toast them in the oven for 10 minutes or until lightly browned. Set aside to cool.
- 5 To make the buttercream, melt the chocolate in a heatproof bowl over a pan of gently simmering water, making sure the base of the bowl doesn't touch the water. Leave to cool slightly.
- 6 Meanwhile, put the sugar and 75ml (2¾fl oz) water in a small pan over a medium-high heat and bring to the boil. When the sugar has dissolved, cook until the syrup reaches 120°C (248°F) on an instant-read thermometer. When the syrup is around 115°C (239°F), put the egg and yolks in the bowl of an electric

mixer fitted with the whisk attachment, then whisk until pale and thickened (this is best done using a freestanding electric mixer). Once the syrup reaches 120°C (248°F), and with the mixer still running, carefully pour the syrup into the egg mixture. Continue whisking until the egg mixture has cooled to room temperature.

- 7 Add the butter, a few pieces at a time, beating until you have a silky smooth buttercream. Once all the butter has been added, mix in the praline paste and the melted milk chocolate.
- 8 To make the syrup, put the sugar and 40ml (1½fl oz) water in a small pan and bring to the boil over a medium heat, then cook for 2 minutes. Remove the pan from the heat, then pour in the Frangelico.
- 9 To assemble, unroll the sponge and remove the baking parchment, then brush liberally with the syrup. Spread three-quarters of the buttercream evenly across the sponge, then carefully roll it up tightly. Carefully lift the roll onto a serving plate and spread the remaining buttercream in a thin layer over the outside of the cake. To make the decoration, put the chopped hazelnuts in a small bowl and mix with the gold powder, if using. Press the nuts onto the buttercream, coating the cake.
- 10 The cake is best eaten on the day it is made, but it will still taste great up to two days later as long as it is kept in an airtight container. The buttercream can be made up to one week in advance. Store it in an airtight container in the fridge. Allow it to come to room temperature and beat it until light and fluffy before use.





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## Amaretto and peach baba

From France

By Edd Kimber

Makes 5-10

### FOR THE BABA DOUGH

**250g (9oz) plain flour**

**1 tbsp caster sugar**

**1 tsp salt**

**7g (¼oz) fast-action dried yeast**

**70ml (2½fl oz) whole milk**

**3 large free-range eggs**

**70g (2½oz) unsalted butter, diced and softened,  
plus extra for greasing**

### FOR THE AMARETTO SYRUP

**200g (7oz) caster sugar**

**grated zest of 1 lemon and juice of ½ a lemon**

**60ml (2½fl oz) Amaretto**

### TO SERVE

**5 large peaches, peeled, stoned and diced**

**whipped cream**

- 1 To make the baba dough, put the flour; sugar; salt and yeast in the bowl of an electric mixer fitted with the dough hook attachment. Mix to combine. Put the milk in a small pan and bring to body temperature; test by dipping in your finger – it should feel the same temperature as the milk. Add the milk to the bowl followed by the eggs, then mix together on a medium-high speed for 5 minutes, or until elastic. Add the butter; a couple of pieces at a time, mixing until combined. Continue kneading, until the dough is smooth and elastic – this can take up to 10 minutes, because of the butter and eggs.
- 2 Lightly grease 10 dariole moulds with a little butter. Transfer the dough to a disposable piping bag, then snip off the end. Fill the prepared moulds half-full, then cover the whole batch with a sheet of greased clingfilm. Leave the dough in a warm place for 40-60 minutes to prove until doubled in size.
- 3 Preheat the oven to 200°C/Gas Mark 6. Bake the buns in the oven for 10-15 minutes, or until golden brown. Meanwhile, to make the syrup, put the sugar; lemon zest and juice and 250ml (8fl oz) water in a pan over a medium heat and bring to the boil, then simmer for about 5 minutes or until the mixture becomes syrupy and has reduced slightly. Remove from the heat and add the Amaretto.
- 4 Leave the buns to cool for 10 minutes, then remove them from the moulds and soak in the syrup for 10 minutes.
- 5 To serve, divide the diced peaches between 10 serving glasses or bowls. Pour over some of the remaining syrup and top each with a bun. Serve with a little whipped cream.



# Gâteau breton

From France  
By Edd Kimber  
Serves 12

## FOR THE FILLING

**100g (3½oz) pitted ready-to-eat prunes, roughly chopped**  
**2 tbsp rum**

## FOR THE CAKE

**300g (10½oz) plain flour**  
**200g (7oz) caster sugar**  
**a large pinch of flaked sea salt**  
**250g (9oz) unsalted butter at room temperature, diced, plus extra for greasing**  
**6 large free-range egg yolks**

- 1 To make the filling, put the prunes in a small pan. Add 25ml (1fl oz) water and the rum, then heat over a medium-high heat until most of the liquid has been absorbed. Use a fork to mash them together and make a thick purée, then cover and transfer to the fridge until needed.
- 2 To make the cake, put the flour, sugar and salt in the bowl of a food processor and pulse to combine. Add the butter and pulse until the mixture resembles breadcrumbs. Alternatively, put the flour, sugar and salt in a large bowl and stir to combine. Add the butter and rub together using your fingertips, until the mixture resembles breadcrumbs.
- 3 Add five egg yolks and pulse, or stir with a fork, until the mixture forms a dough. Tip the dough onto a work surface and divide it into two equal pieces. Wrap the dough in clingfilm, then press each piece of dough into a flat disc. Transfer to the fridge for 2 hours or until firm.
- 4 Preheat the oven to 180°C/Gas Mark 4. Grease and line a 20cm (8in) round cake tin with baking parchment. Remove the dough and prunes from the fridge and put one portion of dough between two sheets of clingfilm or baking parchment. Roll out into a 20cm (8in) circle. Put this dough into the prepared tin, pressing it into the corners of the tin.
- 5 Spread the prune purée across the cake, leaving a 2cm (¾in) border around the outside edge. Roll out the remaining portion of dough, as before, into a 20cm (8in) circle and put it in the cake tin, pressing around the outside edge to stick the two pieces together and seal in the prune purée.
- 6 Whisk the remaining egg yolk together with 1 tsp water, then use this egg wash to brush over the top of the cake. Using a fork, score a criss-cross pattern into the top of the cake. Bake in the oven for 50 minutes, or until the cake is golden brown. (Cover with foil if the cake is browning too quickly.) Remove from the oven and leave to cool in the tin for 15 minutes, then invert it onto a wire rack to cool completely. This cake will keep for up to one week stored in an airtight container.









# Black forest torte

From Germany

By April Carter

Serves 10-12

## FOR THE CAKE

**80g (2¾oz) unsalted butter**

**190g (6⅔oz) caster sugar**

**6 medium free-range eggs**

**120g (4oz) plain flour**

**70g (2½oz) cocoa powder**

## FOR THE KIRSCH-POACHED CHERRIES

**120g (4oz) caster sugar**

**6 tbsp kirsch**

**450g (1lb) fresh cherries, halved, stones removed**

## FOR THE CREAM FILLING

**4 tbsp icing sugar**

**2 tbsp cocoa powder**

**600ml (1 pt) double cream**

## TO DECORATE

**cocoa powder, to dust**

**175g (6oz) fresh cherries**

**dark chocolate curls**

- 1 Preheat the oven to 170°C/Gas Mark 3. Grease two 18cm (7in) cake tins and line the bases with baking parchment.
- 2 Melt the butter over a medium heat, then set aside to cool slightly. Place the sugar and eggs in a clean bowl and whisk briefly on a low speed with an electric hand mixer. Set the bowl snugly over a pan of just-boiled water. Continue whisking on a low speed for 2-3 minutes, then increase the speed for 3-4 minutes or until the mixture is pale, has increased in volume and leaves a trail when the beaters are lifted out of the bowl. Remove the bowl from the pan and continue to whisk the mixture for 2-3 minutes, or until it has cooled to room temperature. Pour the melted butter down the side of the bowl and fold briefly. Sift in the flour and cocoa powder, then fold again until just incorporated. Try not to over-mix.
- 3 Divide the mixture evenly between the prepared cake tins, then bake in the oven for 25-35 minutes or until risen and springy. The cakes will have shrunk away from the sides when they are ready. Leave the cakes to cool in their tins on a wire rack.
- 4 While the cakes are cooling, make the kirsch-poached cherries. Heat the sugar and 120ml (4fl oz) water in a saucepan over a medium heat until the sugar has dissolved. Add the kirsch and cherries and simmer gently for 2-3 minutes or until the cherries are tender but still hold their shape. Strain the cherries (keep the syrup for later) and set aside to cool.
- 5 Once the cakes are completely cool, use a cutlery knife to loosen the sides, then turn out and split each cake in half to give you four layers in total.
- 6 For the cream filling, add the icing sugar and cocoa powder to the cream in a bowl, then whisk until the cream just holds its shape. To assemble the torte, brush some of the kirsch syrup over the first layer; spoon over a third of the cream and arrange a third of the poached cherries on top. Repeat with the second and third layers, ending with the final layer and top with a dusting of cocoa powder; a pile of fresh cherries and a few chocolate curls. Chill for 1-2 hours and take it out of the fridge 20 minutes before serving.



This recipe and image is taken from *Decorated* by April Carter, photography by Danielle Wood, published by Hardie Grant, £20.





## Tunisian cake

From Tunisia  
By Ursula Ferrigno  
Serves 8

### FOR THE CAKE

**45g (1½oz) polenta**  
**200g (7oz) golden caster sugar**  
**100g (3½oz) ground almonds**  
**1½ tsp baking powder**  
**215ml (7½fl oz) olive oil**  
**4 medium free-range eggs, lightly beaten**  
**finely grated zest of 1 unwaxed orange**  
**finely grated zest of 1 unwaxed lemon**

**2 tbsp icing sugar**

### FOR THE SYRUP

**45g (1½oz) granulated sugar**  
**freshly squeezed juice of ½ an orange**  
**freshly squeezed juice of ½ a lemon**  
**a cinnamon stick**

- 1** Preheat the oven to 190°C/Gas Mark 5. Line a 21cm (8½in) cake tin with baking parchment.
- 2** Mix the polenta, sugar, almonds and baking powder in a large bowl. Using a wooden spoon, beat in the oil, eggs and the orange and lemon zest. Pour into the prepared cake tin and put into a cold oven.
- 3** Bake in the oven for 35-40 minutes. Remove from the oven and allow to cool for 5 minutes, then turn out onto a wire rack.
- 4** For the syrup, simmer the sugar and juices with the cinnamon stick for 5 minutes, stirring to dissolve the sugar; then remove the cinnamon stick.
- 5** Skewer the cake all over; then pour the syrup over while the cake is cooling. Serve dusted with the icing sugar.

This recipe and the Italian Almond Apple Cake on page 23 are taken from *A Gourmet Guide to Oil & Vinegar* by Ursula Ferrigno, published by CICO Books. Readers can buy the book for the special price of £13.99 including p&p (RRP £19.99) by calling Macmillan on 01256 302699 and quoting code GLR L5L.







## Italian almond apple cake

From Italy

By Ursula Ferrigno

Serves 6-8

**200ml (7fl oz) olive oil**

**225g (8oz) light brown sugar**

**3 large free-range eggs**

**225g (8oz) Italian '00' flour**

**1 tsp ground cinnamon**

**2½ tsp baking powder**

**½ tsp cream of tartar**

**600g (1lb 3oz) tart dessert apples, peeled, cored and diced**

**100g (3½oz) raisins**

**75g (2¾oz) flaked almonds**

**finely grated zest of 2 unwaxed lemons**

- 1 Preheat the oven to 180°C/Gas Mark 4. Line a 20cm (8in) springform cake tin with baking parchment. Pour the olive oil into a bowl, then add the sugar and beat until smooth with a hand-held electric mixer.
- 2 Add the eggs one at a time and beat until the mixture has increased in volume and has the consistency of thin mayonnaise.
- 3 Sift together the flour, cinnamon, baking powder and cream of tartar. Add these dry ingredients gradually to the oil mixture, folding them in with a metal spoon. Now add the apples, raisins, flaked/slivered almonds and lemon zest. Spoon the batter into the cake tin and bake for 1 hour until a skewer inserted in the cake comes out clean. Remove from the pan and leave to cool on a wire rack before serving.



## Swedish chocolate cake

From Sweden

By Izy Hossack

Makes 8-9

**135g (4¾oz) salted butter**

**55g (2oz) cocoa powder**

**350g (12oz) granulated sugar**

**1 tsp vanilla extract**

**110g (3¾oz) plain flour**

**3 medium free-range eggs**

**2 tbsp icing sugar, for dusting**

- 1 Preheat the oven to 180°C/Gas Mark 4. Line, grease and flour a deep 18cm (7in) cake tin.
- 2 Melt the butter in a medium saucepan. Remove from the heat, then stir in the rest of the ingredients apart from the icing sugar. Pour the mixture into the prepared cake tin, then bake in the oven for 20-30 minutes – it should be set around the edges but still gooey in the middle.
- 3 Allow the cake to cool in its tin for about 20 minutes, then run a blunt knife around the inside edge of the tin to loosen it. Turn out onto a wire rack to cool slightly, then dust with icing sugar and serve warm.



This recipe and the recipes and images on pages 24-25 are taken from *Top With Cinnamon* by Izy Hossack, published by Hardie Grant, £20.



# Chocolate chip Amaretto torte

From Italy

By Izy Hossack

Makes 8-12

**4 medium free-range eggs**

**¼ tsp salt**

**110g (3¾oz) granulated sugar**

**110g (3¾oz) unsalted butter**

**75g (2½oz) plain flour**

**45g (1½oz) ground almonds**

**1 tsp baking powder**

**110g (3¾oz) Amaretti biscuits, crushed**

**2 tbsp Amaretto liqueur**

**75g (2½oz) plain chocolate chips**

**1 tbsp icing sugar**

- 1 Preheat the oven to 180°C/Gas Mark 4. Line, grease and flour a 20cm (8in) tart or cake tin.
- 2 Separate the eggs into two large bowls. Whisk the egg whites with the salt until soft peaks form, then continue to whisk while gradually adding half the granulated sugar until you get firm peaks.
- 3 Add the butter and remaining sugar to the bowl with the egg yolks, then cream together until fluffy. Stir in the flour, ground almonds, baking powder, crushed Amaretti biscuits and the Amaretto liqueur.
- 4 Stir one-quarter of the whisked egg whites into the almond mixture to loosen it. Add the rest of the egg whites and gently fold in using a rubber spatula.
- 5 Pour the mixture into the prepared tin and sprinkle with chocolate chips. Bake in the oven for 25 minutes, then allow to cool completely in the tin before turning out onto a plate. Set a wire rack on top, then flip the whole thing over so that the torte is the right way up again. Dust with icing sugar and serve.







## Rainbow biscotti cubes

From Italy

By Izy Hossack

Makes 30 cubes

**125g (4½oz) plain flour**

**1 tsp baking powder**

**¼ tsp salt**

**65g (2½oz) granulated sugar**

**3 tbsp multicoloured sprinkles**

**1 large free-range egg, plus 1 free-range egg white**

**1 tbsp Amaretto liqueur or water**

**1 tsp almond extract**

**1 tbsp vegetable oil**

**100g (3½oz) white chocolate**

- 1 Preheat the oven to 180°C/Gas Mark 4. In a large bowl, stir together the flour, baking powder, salt, sugar and sprinkles. Add the whole egg and egg white, Amaretto or water, almond extract and oil. Stir together into a sticky dough.
- 2 Form the dough into a rectangle measuring 10x12.5cm (4x5in) on a baking tray lined with baking parchment. Bake in the oven for 30 minutes until golden and firm.
- 3 Remove from the oven and, while still on the tray, use a sharp knife to slice into roughly 2.5cm (1in) cubes. Spread the cubes out over the baking parchment, then bake in the oven for a further 15 minutes. Allow to cool on the tray for 10 minutes.
- 4 Break the chocolate into pieces, then place in a small heatproof bowl set over a pan of simmering water. Make sure the bottom of the bowl isn't actually touching the hot water. Use a wooden spoon to stir the chocolate until it is completely melted.
- 5 Dip a corner of each cube into the white chocolate, then return it to the baking parchment and leave until it has set.



## Caramelised s'mores

From America

By Izy Hossack

Makes 8

**plain flour, for rolling**

**Demerara sugar, for rolling**

**any quantity of un-baked pastry  
(flaky pastry is especially good)**

**2 tbsp ground cinnamon**

**4 tbsp granulated sugar**

**dark chocolate chips or large, thin chocolate squares**

**flaky salt, for sprinkling**

**large marshmallows, halved lengthways**

- 1 Preheat the oven to 180°C/Gas Mark 4. Dust your work surface with a mixture of equal parts flour and Demerara sugar. Sprinkle the pastry with a little of the flour and Demerara sugar, too. Roll out the pastry to a thickness of about 3mm (¼in). In a small bowl, stir together the cinnamon and granulated sugar. Cover the surface of the dough with the cinnamon-sugar. Use your rolling pin to gently push the cinnamon-sugar into the surface of the pastry.
- 2 Cut into 5cm (2in) squares, then bake on a baking tray lined with baking parchment for 10-15 minutes until golden brown.
- 3 To make s'mores, flip the squares over; then transfer half of them to a wire rack. Sprinkle these squares with chocolate chips or top with a square of chocolate and some salt. Set aside, letting the chocolate melt. Preheat the oven to 200°C/Gas Mark 6. Top each square still on the baking tray with a halved marshmallow, cut-side down. Bake until golden brown – watch them closely so they don't burn.
- 4 Sandwich a marshmallow-topped and chocolate-topped square together and eat immediately.



## Fraisier cake

From France

By Seasonal Berries ([www.seasonalberries.co.uk](http://www.seasonalberries.co.uk))

Serves 10

### FOR THE CAKE

**225g (8oz) soft margarine**

**225g (8oz) caster sugar**

**225g (8oz) self-raising flour**

**1 tsp baking powder**

**finely grated zest of 2 lemons**

**4 medium free-range eggs**

**6 tbsp limoncello liqueur**

### FOR THE FILLING

**400g (14oz) strawberries, hulled**

**3 tbsp cold water**

**2 tsp powdered gelatine**

**150ml (¼pt) double cream**

**500g (1lb 2oz) readymade luxury vanilla custard**

### FOR THE TOPPING

**2 tbsp apricot jam, minus the pieces of fruit**

**250g (9oz) readymade marzipan**

**icing sugar**

**a few small strawberries**

**a few chocolate hearts**

- 1** Preheat the oven to 170°C/Gas Mark 3. Grease a 20cm (8in) heart-shaped springform tin with a little oil, then line the base with a piece of non-stick baking paper.
- 2** Add the margarine, sugar and flour to a large bowl, electric mixer or food processor. Add the baking powder, lemon zest and eggs, then beat together until smooth.
- 3** Pour the mixture into the lined tin and level the surface with the back of a spoon. Bake in the oven for about 35-40 minutes until well risen, golden brown and a skewer comes out cleanly when inserted into the centre of the cake.
- 4** Allow to cool for 10 minutes, then loosen the edge and remove the tin and lining paper. Place the cake on a wire rack to cool completely.
- 5** When the cake is cold, cut into two thinner rounds, trimming the top level if it is a little domed, then spoon the limoncello over the cut sides. Wash the cake tin, then line the base and sides with two strips of clingfilm. Put one of the cake halves in the tin and pull the clingfilm up, if needed, so that it slightly overhangs the top of the tin.
- 6** Sort through the strawberries – reserve the medium-sized ones for the side of the cake and the larger ones for slicing. Cut the medium-sized ones in half and arrange in a ring around the outside of the cake in the tin, so that the cut edge is pressed against the clingfilm. Slice the rest and arrange as an even layer to cover the base cake.
- 7** Add the water to a small heatproof bowl, then sprinkle over the gelatine powder and leave to soak for 5 minutes. Stand the bowl in a saucepan of just simmering water and gently heat until the gelatine has dissolved and become a clear liquid.
- 8** Whisk the cream until it forms soft swirls in a bowl, then fold in the custard. Gradually fold in the dissolved gelatine in a thin steady stream, then pour the custard mix over the strawberries in the tin and chill for 10 minutes until just setting.
- 9** Add the second cake half to the tin and press lightly into the custard. Gently spread the apricot jam over the top of the cake. Knead and roll out the marzipan on a piece of non-stick baking paper, then cut into a heart, using the cake tin as a guide. Lift over the top of the cake and press into place with fingertips dusted with icing sugar. Chill in the fridge for at least 4 hours.
- 10** When ready to serve, unclip the sides of the tin, peel away the clingfilm, then carefully lift the cake off and transfer to a plate. Decorate the top with the small strawberries and piped chocolate hearts, if liked.

**TIP 1** If you're not a fan of marzipan, simply leave it out and spread the top of the cake with melted chocolate or dust with sifted icing sugar instead.

**TIP 2** To make the chocolate hearts, melt 50g (2oz) dark chocolate in a bowl set over a saucepan of very gently simmering water. Spoon the chocolate into a piping bag made of non-stick baking paper, then snip off the tip and pipe heart shapes over a sheet of non-stick baking paper set on a baking tray. Chill in the fridge until set, then peel off the baking paper and add to the top of the cake just before serving.











# Princess cake

From Sweden

By Renshaw ([www.renshawbaking.com](http://www.renshawbaking.com))

Serves 8-10

## FOR THE CAKE

**125g (4½oz) caster sugar**

**4 large free-range eggs**

**grated zest of 1 lemon**

**125g (4½oz) self-raising flour**

**50g (1¾oz) unsalted butter, melted and slightly cooled,  
plus extra for greasing**

## FOR THE CRÈME PÂTISSIÈRE

**600ml (1 pt) milk**

**vanilla pod, split and de-seeded**

**4 large free-range eggs, plus 2 egg yolks**

**175g (6oz) caster sugar**

**100g (3½oz) cornflour**

**150g (5½oz) unsalted butter, cut into cubes**

## TO DECORATE

**500g (1lb 2oz) Green Renshaw Original Marzipan**

**30g (1oz) Pink Renshaw Original Marzipan**

**600g (1lb 5oz) medium-sized strawberries**

**2 tbsp apricot jam, boiled and cooled slightly**

- 1 Preheat the oven to 180°C/Gas Mark 4. Grease or line an 18cm (7in) cake tin with baking parchment.
- 2 Place the sugar, eggs and lemon zest in a large bowl set over a pan of simmering water. Whisk over a medium-heat until doubled in size and pale in colour. The mixture should form a trail when the whisk is lifted out.
- 3 Sift in two-thirds of the flour, then gently fold in with a metal spoon. Add the remaining flour and fold again until all the flour is incorporated into the batter. Gently fold in the melted butter.
- 4 Pour the mixture into the cake tin, then bake in the oven for 25-30 minutes or until the centre of the cake springs back to the touch.
- 5 Turn the cake out of the tin and allow to cool on a wire rack. Take care, as the cake will be very fragile.

## FOR THE CRÈME PÂTISSIÈRE

- 1 Pour the milk into a heavy-based pan along with the vanilla pod. Bring the milk to the boil, then take off the heat.
- 2 In a separate bowl, whisk together the eggs, sugar and cornflour until smooth.
- 3 Remove the vanilla pod from the milk, then pour into the egg mixture and stir. Pour the milk mixture back into the pan and set over a medium heat.
- 4 Stir the custard constantly until it thickens. Continue to cook until the custard becomes very thick and holds its shape. Stir in the butter until thoroughly melted and thick.
- 5 Allow to cool, then place in a dish and chill for about 1 hour.

## TO ASSEMBLE THE CAKE

- 1 Slice the sponge in half horizontally, taking care to get two level, even slices. Place one of the sponges onto a serving plate or board, then spread the top surface with the apricot jam.
- 2 Place the crème pâtissière into a piping bag, then pipe a thin layer of the crème onto the sponge. Gently place the second sponge on top.
- 3 With the remaining crème pâtissière, create a dome shape on top of the cake, using a palette knife to smooth the crème around the edges. Allow to set in the fridge for 2 hours.
- 4 Knead the green marzipan until soft and pliable, then roll out a large enough piece to totally cover the cake. Remove the cake from the fridge and cover immediately with the marzipan.
- 5 To decorate, dust the cake with a little sieved icing sugar. Roll out the pink marzipan into a long strip, then roll up into a rose shape. Place the rose on top of the domed cake, using a little water if needed to secure.

**TIP** Decorate just before serving to prevent the rose from becoming soft and out of shape.





## Meringues

From France  
By Richard Bertinet

Makes 6

**190g (6¾oz) caster sugar**

**45ml (1⅓fl oz) water**

**3 medium free-range egg whites**

**1 good tbsp cocoa powder or ground coffee (optional)**

- 1 Preheat the oven to 90°C/Gas Mark ¼. Line a baking tray with parchment paper and set to one side.
- 2 Put the sugar in a pan with the water and heat gently for about 5-8 minutes, until the sugar has dissolved and formed a colourless syrup and small bubbles are breaking the surface. The syrup is ready when the temperature reaches 121°C (250°F) – use a sugar thermometer if you have one.
- 3 Whisk your egg whites in a clean, grease-free bowl, either using an electric food mixer or a hand-held whisk. Whisk the egg whites until soft, foamy peaks form, then stop as soon as you reach this point. If you over-whisk, the air bubbles that you have created will burst and the egg whites will collapse back into liquid.
- 4 Next you are going to pour the hot syrup onto the egg whites. You will need both hands free – one to whisk, one to pour. Pour the syrup in a slow, steady stream, whisking continuously until the meringue has cooled down to room temperature, and is silky and glossy.
- 5 If using cocoa powder or ground coffee, sieve it over the top of your meringue mixture and fold in with a big spoon. You don't want to mix it in uniformly, just streak it through.
- 6 Using two spoons, scoop out the meringue and shape into rough mounds. Drop each mound onto your lined tray, then put into the oven for about 4 hours. The meringues should dry out and feel hard to the touch, but should not colour, and if you lift one up and tap the base it should feel solid.



The recipes and images on pages 30-31 are taken from *Pâtisserie Maison* by Richard Bertinet, photography by Jean Cazals, published by Ebury Press, £20.





## Cannelés

From France

By Richard Bertinet

Makes 18-20

**200ml (7fl oz) full-fat milk**

**50ml (2fl oz) double cream**

**25g (1 oz) unsalted butter**

**a pinch of sea salt**

**2 tbsp dark rum**

**100g (3½oz) caster or granulated sugar**

**1 vanilla pod**

**1 medium free-range egg, plus 1 medium yolk**

**70g (2½oz) plain flour**

- 1 Put the milk in a saucepan and add the cream, butter, salt, rum, half the sugar and the vanilla pod (split and seeds scraped in). Bring to a simmer, taking care not to let the mixture boil, then take off the heat straight away.
- 2 In a bowl, whisk the egg and yolk with the rest of the sugar until pale, then whisk in the flour.
- 3 Slowly add the hot milk and cream mixture, stirring constantly with the whisk.
- 4 Leave to cool, then put in the fridge for at least 4 hours, ideally overnight. Remove the vanilla pod.
- 5 Preheat the oven to 240°C/Gas Mark 9.
- 6 Half fill each mould with the mixture, then bake in the oven for around 15 minutes until puffed up and caramelised.
- 7 Remove from the oven and allow to cool before turning out.



## Quatre-quart Breton

From France

By Richard Bertinet

Makes 8

**For 4 medium eggs, you need the same weight of:**  
**caster sugar**

**plain flour, plus 1 tsp baking powder**

**salted butter, melted, plus a little extra for greasing**

**2 eating apples**

- 1 Preheat the oven to 200°C/Gas Mark 6. In a bowl, beat together the eggs and sugar until pale and fluffy.
- 2 Fold in the flour and baking powder. Stir in the melted butter.
- 3 Grease eight small tart tins – about 10-12cm (4-4½in) in diameter and 2.5cm (1in) deep – very well with butter; then divide the batter between them.
- 4 Peel the apples, then cut them in half, take out the core, and slice each one horizontally. Put around four slices on top of each tin of batter.
- 5 Put into the preheated oven and bake for 25-30 minutes, until golden and slightly puffed up. Leave until cool enough to handle, then turn out and allow to cool on a wire rack.





## Lime cake

From West Africa

By Anna Weston

Serves 10-15

### FOR THE CAKE

**200g (7oz) caster sugar**

**35g (1oz) unsalted butter**

**2 medium free-range eggs, beaten**

**juice of 1 lime**

**195g (6¾oz) plain flour**

**2 tsp baking powder**

### FOR THE ICING

**135g (4¾oz) icing sugar**

**juice of 1 lime**

**a little green food colouring**

- 1 Grease and flour a 20cm (8in) square cake tin. Preheat the oven to 180°C/Gas Mark 4.
- 2 Cream the sugar and butter together until light and fluffy. Add the beaten eggs and the lime juice, then beat until thoroughly combined. Add the flour and baking powder, then fold into the batter until thoroughly combined.
- 3 Pour the mixture into the cake tin and bake in the oven for 25 minutes, or until a skewer inserted comes out clean. Allow the cake to cool in the tin for 10 minutes, then remove to a wire rack until it has completely cooled.
- 4 In a medium-sized bowl, sieve the icing sugar, then add the lime juice a little at a time until a glossy icing with a spreading consistency is achieved.
- 5 Add a couple of drops of green food colouring and stir well until the colour is even. Spread the icing over the top of the cold cake. Decorate with small pieces of lime, if desired.



## Vegan mango cake

From India

By Anna Weston

Serves 8

**195g (6¾oz) plain flour**

**½ tsp salt**

**1 tsp cardamom powder**

**2 tsp baking powder**

**350ml (12fl oz) mango purée, from 4-5 fresh mangoes**

**80ml (3fl oz) vegetable oil**

**130g (4½oz) granulated sugar**

**1 tsp vanilla extract**

**slices of mango and mint leaves, for decoration**

- 1 Preheat the oven to 180°C/Gas Mark 4. Oil a 23cm (9in) square cake tin.
- 2 Sieve the flour, salt, cardamom powder and baking powder together. Set aside.
- 3 In a separate bowl, combine the mango purée, vegetable oil, sugar and vanilla and whisk well until smooth.
- 4 Gradually add the dry ingredients to the wet ingredients, mixing carefully with each addition. Do not over-beat the mixture, as this may increase the density of the cake.
- 5 Pour the mixture into the greased cake tin. Bake in the oven for 30-40 minutes, or until a skewer inserted in the middle comes out clean.
- 6 When the cake has cooled, dust it with icing sugar. Garnish with slices or chunks of fresh mango and mint leaves.





## Glazed orange coconut cake

From Micronesia

By Anna Weston

Serves 8-10

**325g (11oz) plain flour**

**300g (10½oz) caster sugar**

**70g (2½oz) finely shredded fresh coconut**

**½ tsp salt**

**2 tsp baking powder**

**2 tsp bicarbonate of soda**

**240ml (9fl oz) coconut milk**

**120ml (4fl oz) vegetable oil**

**2 medium free-range eggs**

**1 tsp vanilla extract**

**240ml (9fl oz) freshly squeezed orange juice**

**1 tbsp freshly grated orange zest**

### FOR THE GLAZE

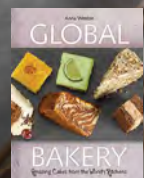
**270g (9½oz) icing sugar**

**60ml (2¼fl oz) fresh orange juice (about 1 orange)**

**toasted desiccated coconut and orange zest, to decorate**

- 1 Grease or oil a large bundt tin. Preheat the oven to 180°C/Gas Mark 4.
- 2 In a large bowl, combine the flour, sugar, shredded coconut, salt, baking powder and bicarbonate of soda. Set aside.
- 3 In a separate bowl, combine the coconut milk, vegetable oil, eggs, vanilla, orange juice and zest and thoroughly mix together.
- 4 Add the wet ingredients to the dry ingredients, then mix until smooth and creamy.
- 5 Pour the mixture into the prepared tin. Bake in the oven for 35-40 minutes, or until a skewer inserted in the middle of the cake comes out clean.
- 6 Allow the cake to cool completely in the tin before placing it on a wire rack. The cake must be cold before adding the glaze.
- 7 For the glaze, sieve the icing sugar into a bowl. Slowly add the orange juice and combine together until the mixture reaches a consistency that spreads over the cake easily.
- 8 Sprinkle with the toasted coconut and orange zest.

The recipes and images on pages 32-34 are taken from *The Global Bakery* by Anna Weston, photography by Graham Alder/MM Studios, published by New Internationalist, £20.





# Torta de Hojas

From Chile

By Anna Weston

Serves 10-15

## FOR THE CAKE

**520g (1lb 2oz) plain flour**

**2 tsp baking powder**

**3 medium free-range egg yolks**

**225g (8oz) unsalted butter**

**360ml (12½fl oz) milk**

## FOR THE FILLING

**2 cans of condensed milk, weighing 800g (1lb 9oz)**

**225g (8oz) walnuts, chopped**

## TO DECORATE

**whole walnuts**

**60ml (2¼fl oz) brandy**

**60ml (2¼fl oz) water**

- 1 Preheat the oven to 180°C/Gas Mark 4. Oil two baking sheets, then cover with greaseproof paper and oil again.
- 2 Place the unopened cans of sweetened condensed milk in a saucepan and cover with water.
- 3 Boil for 3 hours. Take great care to ensure the cans are always covered by water as they will explode if the pan is allowed to boil dry. Remove the cans from heat, then let them cool for 15 minutes before opening.
- 4 Mix together the flour and baking powder and set aside. In a large bowl, beat the butter until creamy.
- 5 Blend in the egg yolks, one at a time. Add the flour mixture alternately with the milk, adding the milk gradually to form a stiff, but not sticky, dough.
- 6 Divide the dough into 10 equal pieces and shape into balls. Roll each ball into a 23cm (9in) circle.
- 7 Place the pastry circles onto the baking sheets, then prick with a fork all over to prevent the pastry from bubbling.
- 8 Bake in the oven for 10-12 minutes, or until golden brown.
- 9 Transfer the leaves onto a wire rack to cool and continue in this way until all 10 leaves are baked and cooled.
- 10 In a small measuring cup, combine the brandy and water.
- 11 When the caramel is ready, place one pastry layer on a serving plate, sprinkle with brandy mixture, then spread with the caramel sauce. Sprinkle with the chopped walnuts. Continue stacking in this way, adding the sauce and chopped walnuts until all the layers have been stacked, but keeping back enough caramel mixture to go on top.
- 12 Once you have put the caramel mixture on the top, decorate with the whole walnuts. Allow the cake to soak up the filling for at least two hours, and preferably overnight, before cutting.







## American chocolate fudge pie

From America

By Rachel Allen

Serves 10-12

### FOR THE BASE

**75g (3oz) unsalted butter, diced, plus extra for greasing**

**115g (4oz) plain flour**

**25g (1oz) caster sugar**

**30g (1oz) pecans, chopped quite finely**

### FOR THE CHOCOLATE LAYER

**45g (1½oz) cornflour**

**30g (1oz) cocoa powder**

**a pinch of salt**

**175g (6oz) caster sugar**

**3 large free-range egg yolks**

**450ml (16fl oz) milk**

**25g (1oz) unsalted butter**

**2 tsp vanilla extract**

### FOR THE CREAMY LAYER

**250ml (9fl oz) double cream**

**200g (7oz) cream cheese**

**150g (5oz) icing sugar**

- 1 Preheat the oven to 180°C/Gas Mark 4. Butter a 23cm (9in) springform cake tin. Make sure the base is upside down, so that the cake can slide off easily when cooked.
- 2 To make the base, place the flour and sugar in a bowl, then rub in the butter until the mixture resembles coarse breadcrumbs. Mix in the pecans, then bring together to form a soft dough. Spread evenly into the cake tin.
- 3 Bake in the oven for 25 minutes, until golden. Leave the base in the tin and place on a wire rack to cool.
- 4 Meanwhile, make the chocolate layer: Sift the cornflour, cocoa powder and salt into a bowl, then add the sugar and mix well. Beat in the egg yolks and milk and mix together. Transfer to a saucepan, then place on a medium heat and cook, whisking continuously, until the mixture boils and becomes very thick. It is at the right thickness when it holds a figure of eight traced into the surface. Whisk in the butter and vanilla extract, then set aside to cool.
- 5 Now make the creamy layer: Whisk the cream until quite stiff. Beat the cream cheese and icing sugar to become soft, then fold in the cream.
- 6 To assemble, use a dessertspoon to blob all the cream cheese mix onto the biscuit base. Smooth it out a bit, then blob on the chocolate mix. Swirl with the handle of a teaspoon for a marbled effect, then place in the fridge to set. This should take a few hours or could be done overnight.
- 7 To serve, unclip the sides of the tin and remove. Using a palette knife, slide the cake off the tin base onto a serving plate.



This recipe and image is taken from *All Things Sweet* by Rachel Allen, photography by Tara Fisher, published by HarperCollins, £25.





## Blackberry Savarin

From France

Serves 6

### FOR THE SAVARIN

**250g (9oz) plain flour**

**40g (1½oz) caster sugar**

**3 tsp instant yeast**

**grated zest of 1 lemon**

**4 large free-range eggs yolks**

**170ml (6fl oz) milk, lukewarm**

**130g (4½oz) butter, diced and softened**

### FOR THE SYRUP

**600ml (1pt) water**

**375g (13oz) caster sugar**

**150ml (5fl oz) dark rum**

### FOR THE FILLING

**250ml (9fl oz) double cream, whipped**

**2 tbsp icing sugar, sifted**

**330g (11½oz) blackberries**

- 1** Grease a 20cm (8in) Savarin ring mould with butter and place on a baking tray. Mix the flour; sugar; yeast and lemon zest together; then make a well in the centre. Pour in the egg yolks and milk, then bring together to create a smooth, sticky batter.
- 2** Begin to work in the butter; adding a couple of chunks at a time and folding it into the centre, working all the way around the bowl. Continue kneading the dough until all the butter is incorporated and the dough is silky. Cover the bowl with clingfilm and leave to rise for 1 hour or until doubled in size.
- 3** Transfer the dough to a piping bag and snip the end. Fill the Savarin ring three-quarters full. Cover with clingfilm and leave to rise for 15 minutes until the dough reaches the top of the tin. While the dough is rising, preheat the oven to 180°C/Gas Mark 4, then bake the Savarin for 25 minutes until golden. Turn out onto a wire rack to cool.
- 4** For the syrup, place the water and caster sugar in a deep pan over a medium heat. Without stirring, allow the syrup to come to the boil and simmer for 3 minutes. Remove from the heat and add the rum, stirring briefly to combine. Allow to cool fully.
- 5** Whip the double cream with the icing sugar until soft peaks form, then set aside. Place the cooled Savarin in the pan of syrup and allow to soak for 2-3 minutes before turning over and soaking again. Remove from the pan using two fish slices and transfer to a serving plate. Add the cream to the centre of the Savarin and top with blackberries.



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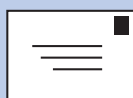
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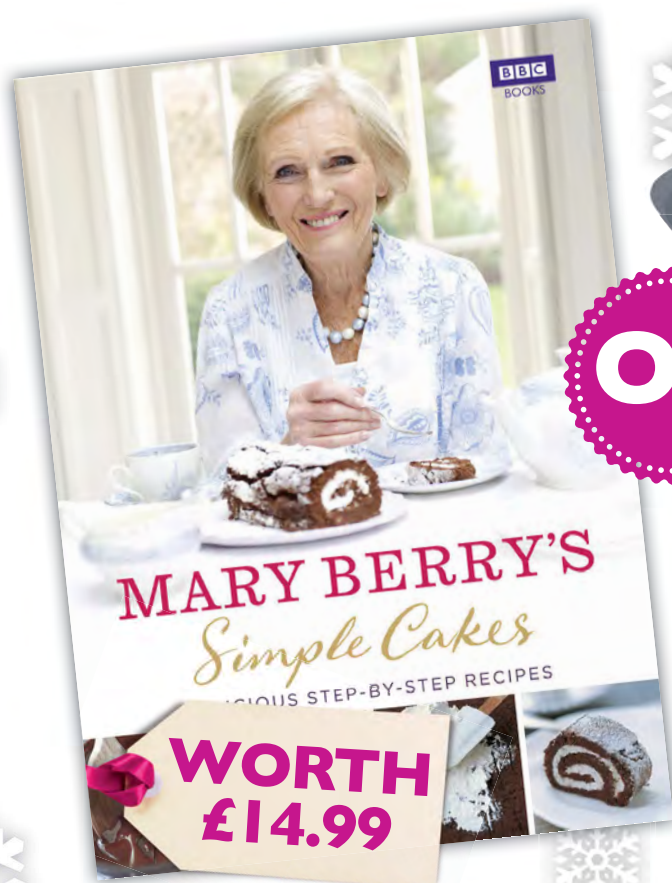
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# Cake HEAVEN







## Dulce de leche brownies

By Rachel Allen

Makes 16

**200g (7oz) full-fat condensed milk, or  
200g (7oz) dulce de leche**  
**175g (6oz) dark chocolate**  
**175g (6oz) unsalted butter, cubed**  
**25g (1oz) good-quality cocoa powder, sifted**  
**3 medium free-range eggs**  
**225g (8oz) caster or soft light brown sugar**  
**1 tsp vanilla extract**  
**100g (3½oz) plain flour**

- 1** Boil the unopened tin of condensed milk in a large saucepan for 2½ hours, topping up the water from time to time, then remove from the heat and allow the tin to cool in the water.
- 2** Preheat the oven to 180°C/Gas Mark 4. Line the base and sides of a 20cm (8in) cake tin with baking parchment.
- 3** Melt the chocolate, butter and cocoa powder together in a bowl set over a saucepan with a few centimetres of simmering water. Do not let the base of the bowl touch the water. Remove from the heat.
- 4** In a separate large bowl, whisk the eggs, sugar and vanilla extract for 2 minutes until light and creamy. Continuing to whisk, add the chocolate mixture until well combined. Sift in the flour and fold through with a spatula or metal spoon.
- 5** Spoon the mixture into the prepared tin. Use a teaspoon to add blobs of the boiled condensed milk or dulce de leche all over the surface of the brownies, then use a small sharp knife or skewer to swirl the surface for a marbled effect.
- 6** Bake in the oven for 20-25 minutes. When cooked it should be dry on top, but still slightly 'gooey' and 'fudgy' inside. Don't be tempted to leave it in the oven any longer than this or you will have cake and not brownies. Allow to cool in the tin, then cut into squares.

**TIP** Do not use 'light' condensed milk, as it will not set when you start boiling it.



This recipe and the Cinnamon Crumble Cake on page 43 are taken from *All Things Sweet* by Rachel Allen, photography by Tara Fisher, published by HarperCollins, £25.





## Cinnamon crumble cake

By Rachel Allen

Serves 4-6

### FOR THE CRUMBLE

**60g (2½oz) unsalted butter**

**100g (3½oz) brown sugar**

**1½ tsp ground cinnamon**

**50g (2oz) rolled porridge oats**

### FOR THE CAKE

**175g (6oz) plain flour**

**1 tsp baking powder**

**75g (3oz) caster sugar**

**½ tsp salt**

**75g (3oz) unsalted butter**

**1 large free-range egg**

**100ml (3½fl oz) milk**

**1 tsp vanilla extract**

- 1 Preheat the oven to 180°C/Gas Mark 4. Line the base and butter the sides of a 20cm (8in) square tin.
- 2 Start by making the crumble top. Melt the butter and mix it in a bowl with the sugar, cinnamon and oats, then set aside.
- 3 Put all the dry ingredients for the cake mixture into the bowl of a food processor with the butter; then whizz to make a crumbly texture. Mix together the egg, milk and vanilla extract and beat lightly, then pour into the flour and mix in the food processor, pulsing a couple of times until it forms a soft dough. Alternatively, place the flour, baking powder, sugar and salt in a bowl and rub in the butter; then mix in the beaten egg, milk and vanilla extract.
- 4 Pour the cake mixture into the lined tin, then sprinkle the crumble topping over the top.
- 5 Place in the oven and bake for 25-30 minutes, until the cake has set in the centre.



## Five minute cake-in-a-cup

By Claire and Lucy McDonald

Serves 2

**4 tbsp self-raising flour**

**4 tbsp caster sugar**

**2 tbsp cocoa powder**

**1 large free-range egg**

**3 tbsp milk**

**3 tbsp sunflower oil**

**3 tbsp chocolate chips (or just smash up a bar of chocolate)**

**a small splash of vanilla extract**

- 1 Mix the dry ingredients together in a large bowl. Add the egg and mix thoroughly. Pour in the milk and oil and mix well.
- 2 Add the chocolate chips and vanilla extract, then mix again. Divide the mixture between two teacups or small mugs.
- 3 Put the teacups in the microwave one at a time and cook for 60 seconds at 1000 watts (high), or until risen and cooked. Allow to cool a little and serve with natural yoghurt (an attempt at being healthy) or ice cream.





## Blueberry crumble cake

By Claire and Lucy McDonald  
Serves 12

### FOR THE CRUMBLE CAKE

**320g (11¼oz) plain flour**  
**200g (7oz) caster sugar**  
**170g (6oz) cold unsalted butter**  
**1 tsp bicarbonate of soda**  
**1 large free-range egg**  
**125g (4½oz) plain yoghurt**  
**375g (13oz) blueberries**

### FOR THE LEMON GLAZE

**200g (7oz) icing sugar**  
**2-3 tbsp lemon juice**

- 1** Preheat the oven to 190°C/Gas Mark 5. Line and butter a 25cm (10in) round cake tin.
- 2** In a large bowl, mix the flour with the sugar; then rub in the cold butter using your fingertips. After a while it should start to look like breadcrumbs, and that's when it's time to stop. Don't worry if it's not completely uniform – it's nice to have a slightly irregular crumble, and better than to continue rubbing and make the mix gloopy.
- 3** Scoop out about one-third of the crumble mixture and put it in a bowl in the fridge. This will be used for the crumble topping, and you won't need it until the end. Stir the bicarbonate of soda thoroughly into the remaining mix.
- 4** In a separate bowl, lightly beat the egg and stir in the yoghurt. Stir this into the sugar and flour mixture, then fold in just under half of the blueberries.
- 5** Spread the batter in the prepared dish and scatter the remaining blueberries on top. Take the crumble topping from the fridge and sprinkle it over the top. Bake in the centre of the oven for 50 minutes, or until a skewer inserted into the cake comes out clean.
- 6** To make the glaze, mix the icing sugar with just enough lemon juice to make a drizzling consistency.
- 7** Serve warm or at room temperature, drizzled with the lemon glaze or just dusted with icing sugar.



# Banana bread in a jar

By Claire and Lucy McDonald

*Makes 6 jars or 1 loaf*

## FOR THE BANANA BREAD

**2 ripe bananas**

**110g (4oz) unsalted butter**

**150g (5½oz) caster sugar**

**2 medium free-range eggs**

**225g (8oz) self-raising flour**

**40g (1½oz) chocolate chips, broken-up chocolate, leftover chocolate decorations, or chopped unsalted nuts of your choice**

- 1 Preheat the oven to 140°C/Gas Mark 1.
- 2 Mash the bananas. Cream the butter and sugar together until pale and fluffy. Save your muscles and use a hand-held mixer for this. Add the eggs, then stir in the flour and mix everything together. Fold in the chocolate chips or nuts.
- 3 Divide the mixture between six sterilised jars. They need to be filled just over a third full. Make sure there is no mixture spilled on the sides. Place on a baking sheet and bake in the oven for about 35-40 minutes. They will be done when they have risen to just below the top and when an inserted skewer comes out clean. Cool slightly, then screw the lid on.
- 4 If you are using a loaf tin, bake in the oven for about 50 minutes at 180°C/Gas Mark 4.



The recipes on pages 44-45 and the Five Minute Cake-in-a-Cup on page 43 are taken from *The Crumbs Family Cookbook* by Claire and Lucy McDonald, photography by Stuart West, published by CICO Books ([www.cicobooks.co.uk](http://www.cicobooks.co.uk)). Readers can buy the book for the special price of £11.99 including p&p (RRP £16.99) by calling 01256 302699 and quoting code GLR-N8N.



# Baked ricotta and cream cheese cheesecake with blackberries, blueberries and figs

By Lorraine Pascale

Serves 8-10

**50g (1½oz) unsalted butter**

**200g (7oz) ginger nut biscuits (about 20 biscuits)**

**450g (1lb) full-fat cream cheese**

**250g (9oz) ricotta**

**150ml (5fl oz) double cream**

**3 medium free-range eggs**

**125g (4½oz) caster sugar**

**2½ tbsp cornflour**

**seeds of 1 vanilla pod**

**125g (4½oz) fresh blueberries**

**125g (4½oz) fresh blackberries**

**2 figs, each cut into 6 even-sized wedges**

**2 tsp icing sugar, sifted**

**a handful of fresh mint leaves (optional)**

- 1 Preheat the oven to 170°C/Gas Mark 3. Line the base of a 23cm (9in) springform cake tin with baking parchment, brushing a little of the melted butter on the base to stick.
- 2 To make the base, melt the butter in a medium saucepan over a low heat (or a bowl in the microwave). Blitz the ginger nut biscuits in a food processor to give fine crumbs. Mix well into the melted butter; then tip into the bottom of the prepared tin. Press the mixture into the bottom so it is packed nice and tight and

level, then place in the fridge to set for 20 minutes or so while you get on with the filling.

- 3 Put the cream cheese, ricotta, cream, eggs, sugar, cornflour and vanilla seeds into a large bowl and beat like mad for a few minutes until everything is even and smooth. An electric mixer set with the whisk attachment will make this easier than by hand.
- 4 Once the biscuit base is set, remove the tin from the fridge and pour this mixture on top. Sit on a baking tray and pop into the oven for 40-45 minutes. The cheesecake should be just set with a little wobble. When it reaches this stage, turn off the oven and leave to cool in there for about an hour. This (usually) stops the cheesecake from cracking. Avoiding moving the cheesecake around at this stage will help prevent cracking also. However, don't worry if it does crack as it will still taste delicious and will be nicely decorated.
- 5 Once it has had its hour of cooling, remove the cheesecake from the oven. The cheesecake may still be a little bit warm, so you can either eat it like this or wait and eat it when it is completely cool. Either way it is delicious! Arrange the berries and figs on top, dust with icing sugar and scatter over mint leaves, if using, then serve. This will keep for a couple of days, covered, in the fridge.



The recipes and images on pages 46-49 are taken from *How To Be A Better Cook* by Lorraine Pascale, photography by Maja Smen, published by HarperCollins, £25.



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## Pumpkin, brown sugar and pecan cake

By Lorraine Pascale  
Serves 12

### FOR THE CAKE

**400g (14oz) pumpkin, peeled, deseeded and coarsely grated – to give about 300g (10½oz) flesh**  
**350g (12oz) self-raising flour**  
**275g (9¾oz) soft light brown sugar**  
**1 large eating apple, peeled, cored and coarsely grated**  
**2 tsp ground mixed spice**  
**1 tsp ground cinnamon**  
**1 tsp baking powder**  
**1 tsp bicarbonate of soda**  
**6 medium free-range eggs**  
**250ml (9fl oz) vegetable oil, plus extra for greasing**  
**finely grated zest of 2 oranges**  
**1 tsp vanilla extract**

### FOR THE CREAM CHEESE ICING

**300g (10½oz) low-fat cream cheese**  
**3 tbsp icing sugar, sifted**  
**seeds of 1 vanilla pod**  
**TO DECORATE**  
**12 pecan nut halves**

- 1** Preheat the oven to 190°C/Gas Mark 5. Lightly grease the bottom of two 20cm (8in) sandwich tins, then line with baking parchment and set on a baking tray.
- 2** Put the pumpkin, flour, sugar, apple, spices, baking powder and bicarbonate of soda in a large bowl. Give them a quick toss together; then make a hole in the centre. Lightly beat the eggs in a medium bowl, then stir in the oil, orange zest and vanilla extract until combined. Pour the wet mixture into the dry ingredients, then mix everything together until well combined.
- 3** Divide the mixture evenly between the two cake tins (they will be quite full) and place in the oven to bake for 40–45 minutes.
- 4** Meanwhile, prepare the icing by simply mixing the cream cheese, icing sugar and vanilla seeds together until smooth. Cover and chill in the fridge until ready to use.
- 5** To check the cakes are cooked, a skewer inserted into the centre of the cakes should come out clean. Once cooked, remove from the oven and leave to cool.
- 6** Once the sponges are cool, carefully remove them from the tins and place one of them on a serving plate or cake stand. Spread half of the cream cheese icing on top of this sponge. Place the other sponge on top, then spread the remaining icing over evenly. Arrange the pecans all around the top outside edge of the sponge to finish.



# Lighter chocolate muffin spiders

By Lorraine Pascale  
Serves 12

## FOR THE MUFFINS

275g (9¾oz) self-raising flour  
50g (1¾oz) dark chocolate chips  
50g (1¾oz) caster sugar  
25g (1oz) cocoa powder, sifted  
1 tsp baking powder  
½ tsp bicarbonate of soda  
1 large free-range egg  
2 free-range egg whites  
275ml (9¾fl oz) semi-skimmed milk  
50ml (2fl oz) sunflower oil  
300g (10½oz) cream cheese  
50g (1¾oz) crème fraîche

3 tbsp icing sugar  
seeds of ½ a vanilla pod, or a few drops of vanilla extract

## TO DECORATE

50g (1¾oz) strawberry or cola laces, cut into 5cm (2in) lengths  
24 M&Ms or Smarties

- 1 Preheat the oven to 210°C/Gas Mark 6½. Line a 12-hole muffin tin with paper cases.
- 2 Put the flour, chocolate chips, sugar, cocoa powder, baking powder and bicarbonate of soda into a medium bowl. Toss together briefly and make a well in the centre. Beat the egg and egg whites together briefly in a small bowl to combine, then pour the eggs into the centre of the dry ingredients.
- 3 Add the milk and sunflower oil and mix everything together until well combined and smooth. Using two spoons, divide the mixture evenly among the paper cases. They should be filled just over halfway in the case.
- 4 Bake in the oven for about 20 minutes, or until a skewer inserted in the centre of a muffin comes out clean. Once cooked, remove from the oven and leave to cool.
- 5 Meanwhile, prepare the icing. Simply beat the cream cheese, crème fraîche, icing sugar and vanilla seeds (or extract) together in a medium bowl until smooth. Cover and leave in the fridge until ready to use.
- 6 Once cool, place the muffins onto a serving plate. Divide the icing among the muffins and use a small palette knife or round-bladed knife to spread the icing as evenly as possible over the top of each one.
- 7 Stick one strawberry or cola lace piece into the icing, near the centre, and leave it hanging down so it reaches to the plate. Repeat to give four legs on each side of every cupcake.
- 8 Stick on the M&Ms or Smarties for the eyes just before serving (any earlier and they will bleed onto the icing).







## Salted caramel brownies

By Lucy Wallrock

Serves 8-12

### FOR THE CAKE

**200g (7oz) unsalted butter, chopped into cubes**

**200g (7oz) dark chocolate, broken into pieces**

**3 medium free-range eggs**

**300g (10½oz) caster sugar**

**100g (3½oz) plain flour**

**45g (1½oz) Dutch cocoa powder**

### FOR THE SALTED CARAMEL SAUCE

**230g (8oz) caster sugar**

**1 tsp fine sea salt**

**150g (5½oz) unsalted butter, cut into cubes**

**170g (6oz) double cream, at room temperature**

- 1** Preheat the oven to 180°C/Gas Mark 4. Line a 28x17cm (11x6in) baking tray with baking parchment.
- 2** Melt the butter and dark chocolate in a saucepan over a low to medium heat, stirring occasionally. Once melted, remove the pan from the heat and let it cool. Break the eggs into a large bowl, then add the sugar and whisk by hand until light and fluffy.
- 3** When the chocolate mixture is cool, pour it into the egg mixture and fold them together until combined. Sift the flour and cocoa powder into the mixture and stir to combine.
- 4** Pour half of the brownie mixture into the baking tray. Dot tablespoonfuls of the salted caramel over the top, then pour over the remaining chocolate mixture.
- 5** Bake in the oven for 30-35 minutes or until cooked. You should be able to stick a sharp knife in it and the knife should come out just about clean. Don't overcook the brownies. Once cooked, remove the brownies from the oven and leave to cool before cutting into desired-sized portions.
- 6** To make the salted caramel sauce, heat the sugar in a large pan over a medium to high heat, whisking as the sugar melts. Keep whisking and it will eventually dissolve. Continue to heat until it becomes a dark amber colour.
- 7** Whisk in the salt and then all the butter at once until the butter is melted. Be careful as the mixture will froth up a bit.
- 8** Remove the pan from the heat and add the cream, stirring until the sauce is smooth. Serve warm with the cooled brownies.



The recipes on pages 50-51 are taken from *Simply Sweet* by Lucy Wallrock, published by New Holland, £16.99





## Peanut butter brownies

By Lucy Wallrock

Serves 8-12

**200g (7oz) unsalted butter, chopped into cubes**

**200g (7oz) dark chocolate, broken into pieces**

**3 medium free-range eggs**

**300g (10½oz) caster sugar**

**100g (3½oz) plain flour**

**45g (1½oz) Dutch cocoa powder**

**10 tbsp peanut butter (crunchy or smooth, but not natural peanut butter)**

- 1 Preheat the oven to 180°C/Gas Mark 4. Line a 28x17cm (11x6in) baking tray with baking paper.
- 2 Melt the butter and dark chocolate in a saucepan over a low to medium heat, stirring occasionally to ensure the chocolate doesn't burn on the bottom.
- 3 Once melted, remove the pan from the heat and let it cool.
- 4 Break the eggs into a large bowl, then add the sugar and whisk by hand until light and fluffy.
- 5 When the chocolate mixture is cool, pour it into the egg mixture, then fold together until combined. Sift the flour and cocoa powder into the mixture, then stir to combine.
- 6 Pour half of the brownie mixture into the baking tray. Dot tablespoons of the peanut butter over the mixture, then pour over the remaining chocolate mixture. Level the top of the mixture out so it is flat.
- 7 Bake in the oven for 30-35 minutes, or until cooked. You should be able to stick a sharp knife in it and the knife should come out just about clean. Do not overcook the brownies.
- 8 Once cooked, remove the brownies from the oven and leave to cool before cutting into desired sized portions.



## Orange, lemon and poppy seed drizzle cake

By Lucy Wallrock

Serves 10-12

### FOR THE CAKE

**120g (4oz) unsalted butter, softened**

**175g (6oz) self-raising flour**

**175g (6oz) caster sugar**

**juice and finely grated zest of 1 orange**

**juice and finely grated zest of 1 lemon**

**2 medium free-range eggs**

**1 tbsp poppy seeds**

**4 tbsp full-fat milk**

### FOR THE SYRUP

**5 tbsp icing sugar**

**juice of 1 lemon**

**juice of 1 orange**

- 1 Preheat the oven to 180°C/Gas Mark 4. Grease and line a 30x14cm (12x5½in) cake tin with baking parchment.
- 2 Place the butter, flour, sugar, orange and lemon juice and zest, eggs, poppy seeds and milk in an electric mixer and, using the beater attachment, mix until thoroughly combined.
- 3 Pour the mixture into the lined baking tin and level the mixture out. Bake in the oven for 35-40 minutes.
- 4 Meanwhile, make the syrup. Sieve the icing sugar into a bowl and mix together with the juices from the orange and lemon until the sugar has dissolved.
- 5 Remove the cake from the oven when cooked and, while it is still hot, pierce holes all over the top of the cake with a skewer (or sharp knife). Pour the syrup over the top of the cake, then leave it to cool before removing from the tin and serving.



# Passion fruit and pomegranate pavlova layer cake

By Lizzie Kamenetzky  
Serves 12-16

## FOR THE MERINGUE

10 medium free-range egg whites

525g (11lb 2oz) caster sugar

## FOR THE TOPPING AND FILLING

4 passion fruit, scooped out and sieved, seeds discarded

3 tbsp caster sugar

750ml (1 1/3 pt) double cream

2 tbsp Cointreau

3 tbsp orange curd

3 tbsp lemon curd

thinly pared zest of 2 limes

seeds of 2 pomegranates

runny honey, for drizzling

- 1 Preheat the oven to 110°C/Gas Mark 1/4. Line three baking sheets with baking paper. Draw a 27cm (11in) circle on one sheet, a 22cm (8 3/4in) circle on the second sheet and an 18cm (7in) circle on the third sheet.
- 2 Whisk the egg whites in a large bowl using a hand-held electric whisk, until they form stiff peaks. Still whisking, add the sugar, a little at a time, until the mixture is thick and glossy.
- 3 Spoon half the mixture over the largest circle, and divide the rest between the smaller two, putting slightly more on the middle-sized circle. Use the back of a spoon to spread the mixture to the edges of your circles and make pretty swirls and peaks. Transfer to the heated oven and cook for 5 hours, then turn off the heat and leave in the oven to cool completely.
- 4 To assemble, stir the passion fruit juice and sugar into the double cream – the mixture will thicken with the acid from the juice. Stir in the Cointreau and curds to make a thick cream. If it is not thick enough (some passion fruit are juicier than others), whisk a little; if too thick, add a splash more cream.
- 5 Place the largest meringue on a serving plate and spoon over one-third of the cream. Scatter with some pomegranate seeds and lime zest. Top with the second largest meringue and spoon over another third of cream and more seeds and zest. Top with the smallest meringue and finish with the rest of the cream, seeds and zest. Drizzle all over with the honey and serve.







## Spiced chocolate bundt cake

By Edd Kimber  
*Makes 1 large cake*

**200g (7oz) unsalted butter, diced, plus extra for greasing**  
**30g (1oz) cocoa powder**  
**100ml (3½fl oz) hot water**  
**200g (7oz) dark chocolate, roughly chopped**  
**300g (10½oz) light muscovado sugar**  
**4 large free-range eggs**  
**175g (6oz) self-raising flour**  
**1 tsp baking powder**  
**3 tsp ground ginger**  
**2 tsp ground mixed spice**  
**1½ tsp ground cinnamon**  
**40g (1½oz) chopped glacé or crystallised ginger**  
**FOR THE GLAZE**  
**300ml (10fl oz) double cream**  
**160g (6oz) dark chocolate, finely chopped**



The recipes on pages 52-53 are taken from *The Great British Bake Off Christmas* by Lizzie Kamenetzky, published by BBC Books, £20. Text and recipes © Love Productions 2014, photography and design © Woodlands Books Ltd 2014.

- 1** Preheat the oven to 180°C/Gas Mark 4. Grease a 25cm (10in) bundt tin well, making sure to get into all of the crevices, or the cake may stick to the tin.
- 2** Put the cocoa into a small bowl and pour over the hot water, whisking together until smooth. Put the butter and chocolate in a heatproof bowl set over a pan of simmering water, and melt, stirring occasionally. Remove from the heat and cool slightly.
- 3** Put the sugar and eggs in a large bowl and, using an electric mixer, whisk until thick and pale. With the mixer still running, pour in the chocolate and mix until smooth and fully combined.
- 4** Whisk together the flour, baking powder and spices in a separate bowl. Sift the dry ingredients over the chocolate mixture and fold together until no lumps remain. Add the ginger and the cocoa mixture, then mix to combine. Pour into the prepared tin, then place on a baking sheet. Transfer to the heated oven and bake for 40-45 minutes, or until a skewer inserted into the thickest part of the cake comes out clean. Leave to cool in the tin for about 10 minutes, before carefully inverting onto a wire rack set over a parchment-lined baking tray to cool completely.
- 5** To make the glaze, put the cream and chocolate into a medium saucepan and place over a low-medium heat, stirring regularly until the chocolate has melted and you have a smooth mixture. Set aside to cool for a few minutes.
- 6** Pour the glaze over the cooled cake, trying to cover the entire surface. Allow the glaze to set before carefully transferring to a plate to serve.



# Gingerbread cake with whiskey caramel

By April Carter

Serves 10-12

## FOR THE CAKE

**225g (8oz) unsalted butter**

**110g (3½oz) black treacle**

**110g (3½oz) golden syrup**

**225g (8oz) soft dark brown sugar**

**2 medium free-range eggs**

**300ml (10fl oz) whole milk**

**350g (12oz) plain flour**

**2 tsp bicarbonate of soda**

**4 tsp ground ginger**

**3 tsp ground cinnamon**

**a pinch each of ground cloves, nutmeg and salt**

## FOR THE WHISKEY CARAMEL SAUCE

**250g (9oz) caster sugar**

**300ml (10fl oz) double cream**

**50g (1¾oz) unsalted butter**

**3-4 tsp whiskey**

**1-2 tsp flaky sea salt**

## FOR THE WHISKEY CARAMEL BUTTERCREAM

**300g (10½oz) unsalted butter**

**500g (1lb 1oz) icing sugar**

**150ml (5fl oz) whiskey caramel sauce (see above)**

## TO DECORATE

**crystallised ginger, thinly sliced**

- 1** Preheat the oven to 170°C/Gas Mark 3. Grease two 18cm (7in) cake tins and line the bases with baking parchment. Heat the butter, treacle and golden syrup in a large saucepan over a low heat until the butter has melted.
- 2** Beat in the sugar and set aside to cool slightly. Mix the eggs and milk together in a bowl to combine, then slowly add to the butter and sugar mixture. Sift the flour, bicarbonate of soda, ginger, cinnamon, cloves, nutmeg and salt into the saucepan and beat until just combined.
- 3** Divide the mixture evenly between the prepared cake tins. Bake in the oven for 30-40 minutes, or until a skewer inserted into the centre of each cake comes out clean. Allow the cakes to cool for 10 minutes in their tins, then turn them out onto a wire rack and leave to cool completely.
- 4** While the cakes are cooling, make the whiskey caramel sauce and buttercream. To make the whiskey caramel sauce, heat the sugar in a large saucepan (a silver-coloured saucepan is best as you need to check the colour of the sugar as it melts) over a medium heat.
- 5** Once the sugar starts to melt, swirl the sugar into the liquid areas of the pan without stirring. Meanwhile, gently warm the cream and butter in a separate pan until the butter has melted. After about 10 minutes, or once the sugar has completely melted and is dark amber in colour, remove the saucepan from the heat.
- 6** Immediately whisk in the warm cream and butter mixture (be careful, as the hot caramel can splash up).
- 7** If the sugar solidifies, return the pan to a medium heat until the mixture is liquid again. Stir in the salt and the whiskey. Pour the mixture through a sieve into a heatproof bowl, to remove any lumps of sugar; then leave to cool.
- 8** To make the buttercream, using a stand mixer or electric hand mixer; beat the butter in a bowl for 3-4 minutes until pale and creamy. Add the icing sugar and whiskey caramel sauce, then continue to beat for another 2-3 minutes until smooth.
- 9** Level the cakes by cutting off the domed tops, then split each cake in half so that you have four layers in total. Fix the bottom layer of the cake to a cake board or stand using a small amount of buttercream. Spread the first layer with a generous amount of the whiskey caramel buttercream filling.
- 10** Place the second layer on top of this and repeat, then repeat again with the third layer; finishing with the final cake layer. Cover the cake with a thin layer of buttercream, then chill in the fridge for 30 minutes or until firm.
- 11** Cover with the remaining buttercream, then chill for a further 10 minutes. Pour over the rest of the whiskey caramel. If the caramel is too runny to set, chill for 10 minutes before pouring over the cake. Top with the crystallised ginger.



The recipes and images on pages 54-58 are taken from *Decorated* by April Carter, photography by Danielle Wood, published by Hardie Grant, £20











# Toasted porter, peanut and chocolate cake

By April Carter

Serves 10-12

## FOR THE CAKE

**75g (2½oz) cocoa powder**

**300ml (10fl oz) porter or stout**

**225g (8oz) unsalted butter**

**350g (12oz) soft light brown sugar**

**4 medium free-range eggs, lightly beaten**

**250g (9oz) plain flour**

**3 tsp baking powder**

**½ tsp salt**

## FOR THE PEANUT BUTTERCREAM

**120g (4oz) unsalted butter**

**150g (5½oz) icing sugar**

**2 tsp smooth peanut butter**

## FOR THE TOASTED MERINGUE ICING

**2 medium free-range egg whites**

**100g (3½oz) caster sugar**

- 1 Preheat the oven to 170°C/Gas Mark 3. Grease two 15cm (6in) round cake tins and line the bases with baking parchment. Place the cocoa powder and porter in a bowl and whisk to combine. In a clean bowl, using a stand mixer or electric hand mixer, beat the butter and sugar for 3-4 minutes, or until the mixture is pale and creamy. Add the beaten eggs to the butter mixture a little at a time, beating after each addition until they're well incorporated.
- 2 Sift the flour, baking powder and salt into a clean bowl. Add half of the flour mixture to the butter mixture and beat, followed by the cocoa mixture, scraping down the sides of the bowl as you go. Finally, add the remaining flour and beat until just combined.
- 3 Divide the mixture evenly between the prepared cake tins. Bake in the oven for 40-50 minutes, or until a skewer inserted into the centre of each cake comes out clean. Allow the cakes to cool for 10 minutes in their tins, then turn them out onto a wire rack and leave to cool completely.
- 4 While the cakes are cooling, make the peanut buttercream. Using a stand mixer or electric hand mixer, beat the butter for 3-4 minutes until pale and creamy. Add the remaining ingredients and continue to beat for another 2-3 minutes until the buttercream is smooth.
- 5 Level the cakes by cutting off the domed tops with a cake leveller or a serrated knife, then split each cake in half so that you have four layers in total. Fix the bottom layer of the cake to a cake board or stand using a small amount of buttercream. Spread with one third of the buttercream. Place the second layer on top of this and repeat, then repeat again with the third layer, finishing with the final cake layer.
- 6 For the toasted meringue icing, place the egg whites in a clean, grease-free bowl. Using a stand mixer or electric hand mixer, whisk until stiff peaks form. Add 1 tbsp caster sugar and whisk until stiff and glossy. Add another 2 tbsp caster sugar, whisking until stiff and glossy after each addition, then add the remaining sugar gradually, with the beaters still running, until the mixture is stiff and glossy and all of the sugar has been incorporated.
- 7 Transfer the mixture to a piping bag fitted with a 1cm (½in) plain tip, then pipe onto the cake. Toast the top with a chef's blow torch to finish.





## Apple, parsnip and rosemary syrup cake

By April Carter  
Serves 10-12

### FOR THE CAKE

- 320g (11oz) unsalted butter, melted and cooled
- 320g (11oz) soft light brown sugar
- 4 medium free-range eggs
- 320g (11oz) plain flour
- 2 tsp bicarbonate of soda
- 1 tsp ground cinnamon
- a pinch of salt
- 100g (3½oz) parsnip, peeled and coarsely grated
- 200g (7oz) apple, peeled and coarsely grated
- 1 tbsp fresh rosemary, finely chopped

### FOR THE ROSEMARY SYRUP

- 125g (4½oz) caster sugar
- 2 sprigs of rosemary

### FOR THE CINNAMON BUTTERCREAM

- 125g (4½oz) unsalted butter
- 200g (7oz) icing sugar
- 2 tsp ground cinnamon
- 50ml (2fl oz) double cream

### TO DECORATE

- a few sprigs of crystallised rosemary

- 1 Preheat the oven to 170°C/Gas Mark 3. Grease two 15cm (6in) cake tins and line the bases with baking parchment.
- 2 Using a stand mixer or electric hand mixer, beat the butter, sugar and eggs together for 2-3 minutes or until the mixture is pale and well combined. Sift the flour, bicarbonate of soda, cinnamon and salt into a clean bowl. Add the flour mixture to the butter mixture and beat to combine.
- 3 Finally, fold in the parsnip, apple and rosemary. Divide the mixture evenly between the prepared cake tins. Bake in the oven for 40-50 minutes, or until a skewer inserted into the centre of each cake comes out clean. Allow the cakes to cool for 10 minutes in their tins, then turn them out onto a wire rack and leave to cool completely.
- 4 To make the syrup, place the sugar, 250ml (9fl oz) cold water and the rosemary in a saucepan and simmer gently, stirring occasionally, until the sugar has dissolved. Set aside to cool, then discard the rosemary sprigs.
- 5 To make the buttercream, using a stand mixer or electric hand mixer, beat the butter for 3-4 minutes until pale and creamy. Add the remaining ingredients and continue to beat for another 2-3 minutes until smooth.
- 6 Level the cakes by cutting off the domed tops, then split each cake in half so that you have four layers in total. Fix the bottom layer to a cake board or stand, then brush the cut side with the rosemary syrup and spread with one quarter of the buttercream. Add the second layer and repeat, then continue with the third and fourth layers, finishing with a thin layer of buttercream. Use an offset spatula to smooth the excess buttercream around the sides of the cake, leaving the cake layers visible. Decorate with crystallised rosemary.





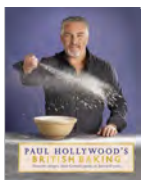
## Cider cake

By Paul Hollywood

Makes one 18cm (7in) cake

**100g (3½oz) unsalted butter**  
**100g (3½oz) light soft brown sugar**  
**2 large free-range eggs**  
**225g (8oz) plain flour**  
**1 tsp bicarbonate of soda**  
**1 tsp ground cinnamon**  
**150ml (¼ pt) dry cider**  
**icing sugar, for dusting**

- 1** Preheat the oven to 180°C/Gas Mark 4. Grease an 18cm (7in) round cake tin and line the base with baking parchment.
- 2** Beat the butter and sugar together with a handheld electric whisk until pale and fluffy, then beat in the eggs one at a time. Sift the flour, bicarbonate of soda and cinnamon together.
- 3** Fold about a third of the flour mix into the whisked mixture, then fold in half of the cider with a large metal spoon or spatula. Fold in another third of the flour; then the rest of the cider. Finally, fold in the remaining flour until evenly combined.
- 4** Transfer the mixture to the prepared cake tin and gently level the surface. Bake in the oven for 30-40 minutes, until a skewer inserted in the centre comes out clean.
- 5** Leave the cake in the tin for 20 minutes, then turn out onto a wire rack and allow to cool completely. Dust with icing sugar.



The recipes on pages 59-60 are taken from *Paul Hollywood's British Baking* by Paul Hollywood, published by Bloomsbury, £25



## Tantallon cakes

By Paul Hollywood

Makes 18-20

**100g (3½oz) unsalted butter, softened**  
**100g (3½oz) icing sugar, plus extra for dusting**  
**1 large free-range egg yolk**  
**grated zest of ½ a lemon**  
**100g (3½oz) plain flour**  
**100g (3½oz) cornflour**  
**¼ tsp bicarbonate soda**

- 1** Beat the butter and icing sugar together until light and fluffy in a bowl, then beat in the egg yolk, followed by the lemon zest.
- 2** Sift the flour, cornflour and bicarbonate of soda together. Stir them into the butter and sugar mixture a spoonful at a time, then bring the mixture together into a dough and knead briefly until smooth.
- 3** Line two baking trays with baking parchment. Roll out the dough on a lightly floured surface to a 5mm (¼in) thickness. Using a 6.5cm (2½in) fluted cutter, stamp out rounds and place them on the lined baking trays, pressing the trimmings together and re-rolling them to make more biscuits as necessary.
- 4** Prick the biscuits all over with a fork, then chill in the fridge for 30 minutes; this helps prevent them spreading in the oven. Preheat the oven to 180°C/Gas Mark 4.
- 5** Bake the biscuits in the oven for 10-12 minutes, until they are just starting to colour. Leave them on the baking trays for 5 minutes, then transfer to a wire rack to cool completely. Dust with icing sugar before serving, if you like.





## Bakewell tart

By Paul Hollywood

Serves 8-10

### FOR THE PASTRY

**200g (7oz) plain flour**

**2 tbsp icing sugar**

**100g (3½oz) cold unsalted butter, diced**

**1 medium free-range egg**

**1 tsp lemon juice**

**2-3 tsp ice-cold water**

### FOR THE FRANGIPANE FILLING

**100g (3½oz) unsalted butter**

**100g (3½oz) caster sugar**

**2 large free-range eggs**

**50g (1¾oz) plain flour**

**75g (2½oz) ground almonds**

**a drop of almond extract (optional)**

**100g (3½oz) raspberry jam**

**100g (3½oz) raspberries**

**20g (1oz) flaked almonds**

### TO FINISH

**icing sugar, for dusting**

- 1** To make the pastry, mix the flour and icing sugar together in a bowl. Add the butter and rub it in lightly with your fingertips until the mixture resembles fine breadcrumbs. Mix the egg with the lemon juice and 2 tsp water. Stir into the mixture with a round-bladed knife, adding another 1 tsp water if necessary.
- 2** As the dough comes together, gently knead it into a smooth ball. Wrap in clingfilm and chill for at least 15 minutes.
- 3** Preheat the oven to 200°C/Gas Mark 6. Roll out the pastry on a lightly floured surface to a 3mm (¼in) thickness and use to line a 36x12cm (14x4½in) loose-bottomed tart tin or a 23cm (9in) round tin, leaving a little excess overhanging the edge.
- 4** Line the pastry case with baking parchment and fill with baking beans or dried beans. Bake blind for 12-15 minutes, until the pastry is dry to the touch. Remove the paper and beans, then return the pastry case to the oven for about 5 minutes until very lightly coloured. Trim away any excess pastry from the edge. Turn the oven down to 180°C/Gas Mark 4.
- 5** For the frangipane filling, beat the butter and sugar together until light and fluffy, then beat in the eggs one at a time. Stir in the flour, ground almonds and the almond extract, if using.
- 6** Spread the jam over the base of the pastry case and scatter over the raspberries. Top with the frangipane and spread evenly. Bake in the oven for 10 minutes, then scatter the flaked almonds on top and cook for a further 15 minutes until the filling is golden. Leave to cool in the tin before slicing. Dust with icing sugar to serve.





## Chocolate and beetroot fudge cake

By Janet Sawyer

Serves 12

**250g (9oz) dark chocolate, plus 150g (5½oz) for the topping**

**3 medium free-range eggs**

**250g (9oz) light muscovado sugar**

**1 tsp LittlePod vanilla paste or 1 vanilla pod, seeds only**

**7 tbsp clear honey**

**2 tsp LittlePod chocolate extract, or add another**

**25g (1oz) dark chocolate**

**30g (1¼oz) self-raising flour**

**30g (1¼oz) plain flour**

**¼ tsp bicarbonate of soda**

**¼ tsp salt**

**50g (1¾oz) ground almonds**

**300g (10½oz) raw beetroot, peeled and finely grated**

**30ml (1fl oz) sunflower oil**

**1 tsp LittlePod coffee extract (optional)**

**1 tsp vanilla extract**

- 1** Preheat the oven to 160°C/Gas Mark 3. Grease a 20cm (8in) cake pan. Cut a wide strip of baking paper and tie it around the outside of the cake pan, to make a collar that rises 10cm (4in) above the top.
- 2** Place the chocolate in a heatproof bowl set over a pan of barely simmering water and heat gently until melted. Set aside to cool briefly. In a large mixing bowl, whisk the eggs with the sugar, vanilla paste or seeds, 4 tbsp honey and chocolate extract (or extra chocolate) for 3 minutes, until pale and fluffy. Next, fold in the flours, bicarbonate of soda, salt and almonds.
- 3** Drain any excess liquid from the grated beetroot, then fold it into the cake mixture with a spatula, followed by the cooled chocolate and sunflower oil, until completely combined. Pour the mixture into the prepared pan and bake on the middle shelf for 90 minutes. If a knife or skewer inserted into the middle comes out clean, the cake is cooked. Remove from the oven and leave to cool on a wire rack.
- 4** To make the topping, melt the remaining chocolate in a heatproof bowl set over a pan of barely simmering water; then remove it from the heat, add the coffee extract (if using) and vanilla extract and the remaining honey. Set aside for 15 minutes before topping the cake with it. Decorate the cake however you wish; we think it looks beautiful with colourful fresh flowers.



# Elderflower and almond cake

By Janet Sawyer  
Serves 12

**80g (3oz) self-raising flour**

**1 tsp baking powder**

**170g (6oz) ground almonds**

**225g (8oz) softened butter**

**240g (8½oz) golden caster sugar, plus 3 tbsp  
finely grated zest of 1 lemon**

**4 medium free-range eggs, lightly beaten**

**160ml (5½fl oz) elderflower cordial**

**freshly squeezed juice of 1 lemon**

**150ml (5fl oz) mascarpone**

**150ml (5fl oz) double cream**

**1 tsp LittlePod vanilla paste, or 1 vanilla pod, seeds only  
a handful of chopped pistachios**

**1** Preheat the oven to 180°C/Gas Mark 4. Grease and line a 23cm (9in) springform cake tin.

**2** Mix together the flour, baking powder and almonds. In a separate bowl, cream the butter, 225g (8oz) sugar and lemon zest until fluffy. Gradually beat in the eggs, one at a time, making sure that each one is incorporated before adding the next. Quickly beat in the flour mixture, then spoon into the prepared tin and smooth the top. Bake in the oven for 40-45 minutes, or until risen and golden.

**3** While the cake is baking, combine 100ml (3½fl oz) elderflower cordial with the lemon juice and remaining sugar. Remove the cake from the oven, then prick it all over and sprinkle the syrup over the surface, guiding the liquid towards the holes. Leave to cool in the pan, then remove.

**4** Put the mascarpone in a bowl with the remaining elderflower cordial and whisk until smooth. Add the cream and vanilla paste or seeds, then whisk again to make a softly spreadable icing. Spread the icing over the top of the cooled cake and scatter with the chopped pistachios to finish.

The recipes on pages 61-62 are taken from *Vanilla* by Janet Sawyer, photography by Steve Painter, published by Ryland, Peters and Small. Readers can buy the book for the special price of £11.99 including p&p (RRP £16.99) by calling 01256 302699 and quoting GLR L2L.







## Jammy coconutty cake

By Nadia Sawalha

Serves 6-8

### FOR THE CAKE

**175g (6oz) self-raising flour, sifted**

**175g (6oz) unsalted butter, cubed, at room temperature**

**175g (6oz) caster sugar**

**3 medium free-range eggs, whisked**

**50g (1 ¾oz) desiccated coconut**

**juice of ½ a large lemon**

**1 tbsp vanilla extract**

**1 tsp baking powder**

### FOR THE TOPPING

**4-6 tbsp strawberry or raspberry jam**

**3 tbsp desiccated coconut**

- 1 Preheat the oven to 180°C/Gas Mark 4. Line a 900g (2lb) loaf tin with baking parchment.
- 2 Put all the cake ingredients in a large bowl and, using an electric whisk, whisk until you have a smooth batter. Pour into the loaf tin. Bake in the oven for 45-50 minutes. You can test whether it is done by inserting a skewer into the middle of the cake – if it comes out clean, the cake is ready. Leave to stand in the tin for 10 minutes, then put on a wire rack to cool.
- 3 Once cooled, spread with jam and sprinkle the coconut on top. As you can see from the photo, things can get sticky very fast!



The recipes on pages 63-64 are taken from *Fabulous Family Food* by Nadia Sawalha, photography by Mark Adderley and Nicky Johnston, published by Macmillan, £20



## Forget-me-not spiced honey and orange blossom cakes

By Nadia Sawalha

Makes 6

### FOR THE ICING

**150g (5 ½oz) unsalted butter, plus extra for greasing**

**175g (6oz) runny honey**

**80g (3oz) dark brown sugar**

**1 tbsp orange blossom water**

**200g (7oz) plain flour, sifted**

**1 ½ tsp baking powder**

**1 tsp finely grated orange zest**

**2 tsp ground cinnamon**

**grated nutmeg**

**2 medium free-range eggs**

### FOR THE ICING

**125g (4 ½oz) unsalted butter, softened**

**½ tbsp orange juice**

**½ tsp finely grated orange zest**

### TO DECORATE

**forget-me-not flowers**

- 1 Grease a six-hole muffin tin. Put the butter, honey, sugar and orange blossom water into a small pan and heat gently until the sugar is dissolved. Pour into a jug and leave to cool for about 20 minutes.
- 2 Preheat the oven to 180°C/Gas Mark 4.
- 3 Sift the flour, baking powder, orange zest, cinnamon and a couple of scrapes of nutmeg into a bowl, then add the eggs. Whisk until smooth, then add to the honey mixture in the jug, combining thoroughly. Pour into the muffin tins and bake in the oven for 20 minutes, until a skewer inserted through the middle comes out clean. Allow to cool completely.
- 4 Make the icing by beating all the ingredients together. Top the cakes with it before finishing off with the flowers.





## Pastel layer cake

By Nadia Sawalha

Serves 8

### FOR THE CAKE

**300g (10½oz) unsalted butter, cubed, at room temperature**

**350g (12oz) caster sugar**

**6 medium free-range eggs, lightly whisked**

**2 tsp vanilla extract**

**350g (12oz) self-raising flour, sifted**

**a splash of milk**

**pink, yellow, green and blue food colouring**

### FOR THE BUTTERCREAM

**300g (10½oz) unsalted butter**

**700g (1lb 6oz) icing sugar**

- 1 Preheat the oven to 180°C/Gas Mark 4. Grease and line two 18cm (7in) cake tins with baking parchment.
- 2 Place the butter and sugar into a bowl and, using an electric whisk, beat the two ingredients together until the butter has turned pale. This takes about 3-4 minutes. With the whisk still running, add the eggs a little at a time. Stop whisking, pour in the vanilla extract and tip in the flour.
- 3 Use a spatula or wooden spoon to fold the flour into the rest of the ingredients. The mixture may become very firm at this point, in which case add a few splashes of milk so that the batter reaches a 'dropping' consistency.
- 4 Weigh your cake batter and divide it into four equal amounts.
- 5 Dollop two measures of cake batter into two separate bowls, and to each bowl add a different colour. Mix the colouring in before transferring to the greased cake tins. Place your tins into the oven and bake for about 20 minutes, by which time the sponges should be fully cooked through.
- 6 Leave the cakes to cool a little in their tins. This gives you time to repeat the weighing and colouring process for the remaining batter. Remove the cakes from their tins and leave to cool on a wire rack. Re-grease and line your tins, then reload with the next coloured cake mixtures. Bake as before. You will end up with four different-coloured cakes, which now need to cool completely.
- 7 To make the buttercream, place the butter in a bowl and beat until soft. Gradually mix in the icing sugar with 1 tbsp hot water and continue beating for a further 3 minutes until the icing is lovely and smooth and very pale. Layer the cake, spreading the icing equally as you go. Use a palette knife to create attractive peaks on the top layer.



# Cookies & Biscuits

HEAVEN







## Shortbread hearts

By Sophie Conran ([www.sophieconran.com](http://www.sophieconran.com))

Makes about 40

**225g (8oz) plain flour**

**75g (2¾oz) cornflour**

**200g (7oz) unsalted butter, straight from the fridge, cut into cubes**

**100g (3½oz) caster sugar**

**½ tsp vanilla extract**

**a pinch of salt**

**extra sugar and flour, for dusting**

- 1 Preheat the oven to 200°C/Gas Mark 6. Cover a large baking sheet with baking parchment that has been cut to size. You can use a little butter rubbed onto the sheet to get the parchment to stay in place.
- 2 Sift the flours together; then put into a food processor with the butter; sugar; vanilla and salt. Blitz until it is well mixed, looks like breadcrumbs or begins to clump.
- 3 Turn the dough out onto the work surface and work into a ball. Divide into four; then dust the work surface with a little flour. Roll out each piece of dough to the thickness of a coin or a little thinner.
- 4 Cut out shapes using a heart-shaped cookie cutter if you have one, or an upturned glass, then place on the baking sheet. Place on the middle rung of the oven and bake for 10 minutes. Leave on the sheet to cool, then dust with caster sugar.

*Sophie Conran for Norfolk Kitchen, Blue pips cotton apron £25.95 and for Portmeirion, Mini cake stand £23.*



## Christmas stocking cookies

By Rainbow Dust ([www.rainbowdust.co.uk](http://www.rainbowdust.co.uk))

### FOR THE COOKIES

**one batch of cookie dough (your favourite recipe)**

### TO DECORATE

**white sugarpaste**

**Rainbow Dust Paint It! colours of your choice**

**edible glue**

### EQUIPMENT

**rolling pin**

**stocking cookie cutter**

**small circle cutter**

**selection of small cutters to emboss your designs**

**small cutting wheel**

**small paintbrush**

- 1 Roll out your cookie dough and cut out stocking shapes using your cookie cutter. Using the small circle cutter; cut out a hole at the top of stocking shape before placing each one onto a greased baking tray. Bake according to your recipe and allow to cool before decorating.
- 2 Roll out your sugarpaste and using the same cookie cutter; cut out more stocking shapes, not forgetting to cut a small hole at the top. Brush each cookie with edible glue and place each sugarpaste stocking on top.
- 3 Mark each one with a design of your choice using a variety of cutters, embossers or even a cutting wheel to create lines/patterns.
- 4 Finally, when you are happy with your designs, complete each one by painting with a variety of different colours from the Paint It! range. When dry, arrange them how you want or thread with ribbon and hang on your tree or hearth.





## Zesty orange, seed and milk chocolate biscuits

By Pyrex National Baking Week  
([www.pyrex.com/nationalbakingweek](http://www.pyrex.com/nationalbakingweek))

Makes about 20

### FOR THE BISCUITS

**175g (6oz) unsalted butter, softened**

**75g (2¾oz) golden icing sugar**

**freshly grated zest of 1 orange**

**a drop or two of orange extract**

**15g (½oz) poppy seeds**

**15g (½oz) sesame seeds**

**225g (8oz) self-raising flour**

**75g (2¾oz) milk chocolate**

### EQUIPMENT

**Pyrex Asimetria baking tray**

**Pyrex 1 litre (1¾ pt) glass mixing bowl**

**6cm (2½in) fluted biscuit cutter**

**Pyrex 0.5 litre (18fl oz) glass mixing bowl**

- 1 In a bowl, beat together the butter and icing sugar. Add the lemon zest and extract, sesame seeds and poppy seeds, then stir to combine. Gradually add the flour and stir together until you have added it all and you have a well-combined, smooth biscuit dough. Shape the dough into a disc, then wrap in clingfilm and chill in the fridge for around 20 minutes.
- 2 Preheat the oven to 160°C/Gas Mark 3. Line a Pyrex baking tray with greaseproof paper.
- 3 Roll out the dough on a lightly dusted worktop to around 5mm (¼oz) thick. Dip your cutter in flour; then cut out the biscuits and carefully transfer them onto the baking tray.
- 4 Bake the biscuits in the oven for 10-12 minutes until pale gold. If needed, you can roll out the dough and bake in batches.
- 5 Leave the biscuits to cool on the tray for 5 minutes, then carefully transfer them to a wire rack to cool.
- 6 Place the small Pyrex bowl over a pan of gently simmering water; then break your chocolate into pieces and place in the bowl. Stir gently until completely melted.
- 7 When the biscuits have cooled, put some extra baking paper under the cooling rack and use a spoon to splatter and drizzle over the melted chocolate. Let the chocolate set, then enjoy your biscuits with a nice cup of tea.



# Cherry and almond bourbons

By Will Torrent

Makes 18

## FOR THE COOKIES

**225g (8oz) unsalted butter, at room temperature**

**125g (4½oz) icing sugar**

**1 tsp pure vanilla extract**

**2 medium free-range egg yolks**

**270g (9½oz) plain flour, plus extra for rolling out**

**30g (1¼oz) cocoa powder**

## FOR THE FILLING

**100g (3½oz) dark chocolate, finely chopped**

**50ml (2fl oz) whipping cream**

**1 tbs Amaretto di Saronno or other almond liqueur**

**1-2 tsp pure almond extract**

**1 tsp unsalted butter, softened**

**340g (12oz) jar of cherry jam**

## EQUIPMENT

**7x4cm (2¾x1½in) 'EAT ME' cookie cutter or similar  
a piping bag, fitted with a plain nozzle**

**1** To make the cookie dough, cream the butter and sugar together until pale and light using an electric hand-held whisk. Add the vanilla and mix again. Then add the egg yolks, one at a time, mixing well between each addition and scraping down the side of the bowl with a rubber spatula. Sift in the flour and cocoa powder, then beat until smooth.

**2** Turn out the dough onto a lightly floured work surface and bring it together, forming a ball with your hands. Wrap in clingfilm, flatten into a disc and chill in the fridge for at least 4 hours or until needed.

**3** Preheat the oven to 170°C/Gas Mark 3. Grease and line two large baking sheets, then set aside.

**4** Roll out half of the dough to a thickness of about 2mm (⅛in) on a lightly floured surface. Using a cutter, stamp out as many cookies as you can from the dough and arrange on the prepared baking sheets.

**5** Gather the scraps together and set aside while you roll out the remaining dough. Stamp out and arrange the cookies, as before, then lightly knead all the scraps together, roll again and cut out as many cookies as you can.

**6** Chill the cookies on the sheets in the fridge for 10-15 minutes, then bake on the middle shelves of the preheated oven for about 12 minutes, or until crisp. Remove from the oven and let the cookies cool slightly on the baking sheets for 3-4 minutes before transferring them to a wire rack to cool completely.

**7** To make the filling, tip the chopped chocolate into a heatproof bowl set over a saucepan of barely simmering water. Add the cream, Amaretto, almond extract and butter, then heat for about 3 minutes. Stir gently until the chocolate has melted and the mixture is smooth. Remove from the heat, then set aside to cool.

**8** Scoop the filling into a piping bag fitted with a plain nozzle. Turn half of the cookies so that they are writing side down, then pipe the filling in a border around each cookie leaving a clear space in the middle.

**9** Spoon cherry jam into the centre of each piped cookie, then top with the remaining plain cookies and gently press together. These are best enjoyed straightaway.



The recipes and images on pages 68-71 are taken from *Chocolate at Home* by Will Torrent, photography by Jonathan Gregson, published by Ryland, Peters and Small. Readers can buy the book for the special price of £13.99 (RRP £19.99) including p&p by calling Macmillan Direct on 01256 302699.





## Milk chocolate and cardamom sablés

By Will Torrent

Makes 25-30

**75g (2½oz) icing sugar**

**150g (5½oz) unsalted butter, softened**

**1 vanilla pod**

**grated zest of 1 orange**

**2 medium free-range eggs, lightly beaten**

**200g (7oz) plain flour**

**50g (1½oz) ground hazelnuts**

**2 tbsp cocoa powder**

**a pinch of salt**

**100g (3½oz) granulated sugar**

**finely ground seeds of 6 cardamom pods**

**250g (9oz) milk chocolate**

- 1 Cream together the icing sugar and softened butter in a stand mixer for 3-5 minutes until pale and very soft.
- 2 Using a small knife, split the vanilla pod in half and scrape the seeds into the bowl with the orange zest. Stir to combine.
- 3 Gradually add the eggs, mixing well between each addition. Fold in the flour, ground hazelnuts, cocoa and salt using a large metal

spoon, taking care not to overwork the dough as the sablés will be tough rather than crisp and light if the dough is overstretched.

- 4 Spoon the dough onto a large sheet of baking parchment or clingfilm, then roll into a large sausage with a diameter of about 7cm (2¾in). Wrap tightly, then chill in the fridge for at least an hour or until firm.
- 5 Preheat the oven to 170°C/Gas Mark 3. Grease and line two large baking sheets, then set aside.
- 6 Mix the granulated sugar with the finely ground cardamom seeds and tip onto an unlined baking sheet. Unwrap the chilled sablé dough and roll the sausage in the cardamom sugar to coat evenly. Using a sharp knife, cut the dough into discs, each about 4mm (¼in) thick and arrange on the baking sheets.
- 7 Bake in the oven for 10-15 minutes, until crisp. Allow the sablés to cool on the baking sheets for 3-4 minutes, then transfer to wire racks to cool completely.
- 8 Temper the milk chocolate by heating it in the microwave for 30 second bursts and stirring in between. When the chocolate is three-quarters melted, stop heating and stir gently until the chocolate has completely melted.
- 9 Dip the underside of each cooled sablé in the tempered chocolate, then transfer to a clean sheet of baking parchment to set before serving.
- 10 Store the sablés in an airtight container lined with baking parchment. Serve within 4-5 days.



## White chocolate and passion fruit custard creams

By Will Torrent

Makes 18

### FOR THE COOKIES

**200g (7oz) unsalted butter, softened**

**125g (4½oz) icing sugar**

**1 tsp pure vanilla extract**

**2 medium free-range eggs, lightly beaten**

**300g (10½oz) plain flour, plus extra for rolling out**

**½ tsp baking powder**

**50g (1¾oz) custard powder**

**30g (1oz) freeze-dried passion fruit powder**

**a pinch of salt**

### FOR THE BUTTERCREAM

**125g (4½oz) white chocolate, chopped**

**2 large passion fruit, flesh scooped out and skins discarded**

**125g (4½oz) unsalted butter, softened**

**70g (2½oz) icing sugar**

**½ tsp pure vanilla extract**

**1 tsp freeze-dried passion fruit powder**

### EQUIPMENT

**a heart-shaped 'WITH LOVE' cookie cutter or similar, about 7cm (2¾in) diameter**

- 1** To make the cookie dough, cream the butter and sugar together until pale and light using an electric hand-held whisk. Add the vanilla and mix again. Then add the beaten eggs, a little at a time, mixing well between each addition and scraping down the side of the bowl with a rubber spatula. Sift in the flour, baking powder, custard powder, passion fruit powder and salt, and beat until smooth.
- 2** Turn out the dough onto a lightly floured work surface and bring it together, forming a ball with your hands. Wrap in clingfilm, then flatten into a disc and chill in the fridge for at least 4 hours.
- 3** Preheat the oven to 170°C/Gas Mark 3. Grease and line two large baking sheets, then set aside.
- 4** Roll out half of the dough to a thickness of about 2mm (⅛in) on a lightly floured surface. Using the cutter, stamp out as many cookies as you can from the dough and arrange on the prepared baking sheets. Gather the scraps together and set aside while you roll out the remaining dough. Stamp out and arrange the cookies, as before, then lightly knead all the scraps together, roll out again and cut out as many cookies as you can.
- 5** Bake on the middle shelves of the preheated oven for about 12 minutes, or until crisp.
- 6** Remove from the oven and let the cookies cool slightly on the baking sheets for 3-4 minutes, then transfer them to a wire rack to cool completely.
- 7** To make the buttercream, melt the chocolate in a heatproof bowl set over a saucepan of simmering water. Heat for about 3 minutes. Stir gently until the chocolate has melted and the mixture is smooth. Remove from the heat and set aside to cool.
- 8** Press the passion fruit pulp and juice through a fine mesh sieve or strainer set over a bowl, discarding the black seeds. You should have 3-4 tbsp of pulp.
- 9** Cream together the butter with the sugar, vanilla, passion fruit pulp and passion fruit powder using a hand-held electric whisk, until smooth and very light. Add the cooled white chocolate and mix again until combined.
- 10** Spread the underside of half of the cookies with the buttercream, then top with the remaining cookies. Store in an airtight container lined with baking parchment for 2-3 days.









## Cinnamon sugar cookie twists

By Jemma Lloyd from Iced Jems ([www.icedjems.com](http://www.icedjems.com))

*Makes about 20*

**200g (7oz) unsalted butter**

**200g (7oz) caster sugar**

**1 large free-range egg, lightly beaten**

**2 tsp vanilla extract**

**410g (14oz) plain flour**

### **FOR THE CINNAMON SUGAR**

**1 tbsp ground cinnamon**

**50g (1¾oz) caster sugar**

**30g (1oz) unsalted butter**

- 1 To make your basic cookie dough, cream together the butter and sugar until creamy. Lightly beat your egg in a separate cup, then pour into the cookie mixture along with the vanilla extract and mix until well combined.
- 2 Finish the mixture by adding the flour and mixing slowly to a dough that holds its shape and isn't too sticky.
- 3 Wrap the dough in clingfilm, then transfer to the fridge for 30 minutes to chill.
- 4 Preheat the oven to 170°C/Gas Mark 3. Line a baking tray, then set aside. Turn out your chilled dough onto a work surface lightly dusted with flour. Roll out to a thickness of about 5mm (¼in), then use a pizza cutter to cut out long strips of dough.
- 5 Transfer the cookie dough strips to the lined baking tray, then twist them several times before lightly pushing down on the ends to make sure they don't spring back round.
- 6 Place the tray in the oven, then cook for about 8-10 minutes. You will know they are cooked when they start to very slightly brown on the edges. Transfer to a wire rack and leave to cool.
- 7 To make the cinnamon sugar coating, simply mix the ground cinnamon and caster sugar in a small bowl and melt the butter in a separate bowl. Using a pastry brush, coat each cookie twist in the melted butter, then roll in the cinnamon sugar, coating both sides. Serve and enjoy.





## Chewy coffee cookies

By Jemma Lloyd from Iced Jems ([www.icedjems.com](http://www.icedjems.com))

Makes about 20

**225g (8oz) brown sugar**

**100g (3½oz) unsalted butter**

**2 medium free-range eggs**

**2 tsp instant coffee**

**1 tbsp hot water**

**70g (2½oz) cocoa powder**

**½ tsp ground cinnamon**

**225g (8oz) plain flour**

**½ tsp baking powder**

**40g (1½oz) caster sugar**

- 1 Preheat the oven to 170°C/Gas Mark 3. Line a baking tray with greaseproof paper.
- 2 Cream together the brown sugar and butter until well combined. Add your eggs and mix well until you have a thick batter.
- 3 Dissolve your instant coffee in the hot water; then pour the coffee mixture into the cake batter. Add the cocoa powder and ground cinnamon, then mix on a high speed.
- 4 Add the flour and baking powder; then stir in well until you have a very thick and sticky cookie dough.
- 5 Grab a small amount of the dough and roll into a small ball in the palm of your hands. Place the ball into the caster sugar and roll it until completely coated. Repeat for the rest of the dough.
- 6 Place on the baking tray and flatten slightly, then bake in the oven for about 15 minutes. Once cooked, allow to cool on a wire rack, then eat and enjoy!



## Brownie cookies with peanut butter frosting

Recipe from *The New Classics* by Donna Hay

Makes 12

### FOR THE COOKIES

**350g (12oz) dark chocolate, chopped**

**40g (1½oz) unsalted butter**

**2 medium free-range eggs**

**150g (5½oz) caster sugar**

**1 tsp vanilla extract**

**35g (1¼oz) plain flour, sifted**

**¼ tsp baking powder, sifted**

### FOR THE PEANUT BUTTER FROSTING

**160g (5¾oz) icing sugar**

**280g (9¾oz) smooth peanut butter**

**80g (3oz) unsalted butter**

**1 tsp vanilla extract**

**80ml (3fl oz) single cream**

- 1 Preheat the oven to 180°C/Gas Mark 4. Place 200g (7oz) of the chocolate and the butter in a small saucepan over low heat and stir until melted and smooth. Set aside.
- 2 Place the eggs, sugar and vanilla in the bowl of an electric mixer and whisk for 15 minutes, or until light and fluffy. Stir through the flour, baking powder, chocolate mixture and remaining chocolate, then allow to stand for 10 minutes. Spoon tablespoonfuls of the mixture onto baking trays lined with non-stick baking paper. Bake in the oven for 8-10 minutes or until puffed and cracked. Allow to cool.
- 3 To make the peanut butter frosting, place the sugar, peanut butter, butter and vanilla in an electric mixer and beat for 6 minutes, or until light and fluffy. Add the cream and beat for a further 2 minutes.
- 4 Spread half the cookies with the peanut butter frosting and sandwich with the remaining cookies.





## Chocolate peppermint slice

Recipe from *The New Classics* by Donna Hay  
Makes 20

### FOR THE BISCUIT BASE

**100g (3½oz) self-raising flour, sifted**

**25g (1oz) cocoa, sifted**

**40g (1½oz) desiccated coconut**

**55g (2oz) caster sugar**

**140g (5oz) unsalted butter, melted**

**1 medium free-range egg, lightly beaten**

### FOR THE PEPPERMINT FILLING

**480g (1lb 3oz) icing sugar, sifted**

**2 tbsp boiling water**

**½ tsp peppermint extract**

### FOR THE CHOCOLATE TOPPING

**200g (7oz) dark chocolate, chopped**

**1 tbsp vegetable oil**

- 1** Preheat the oven to 180°C/Gas Mark 4. Lightly grease and line a 20x30cm (8x12in) slice tin.
- 2** Place the flour, cocoa, coconut, sugar, butter and egg in a bowl and mix well to combine. Press into the base of the lined tin, then bake in the oven for 12-15 minutes or until soft to the touch and cooked through. Set aside to cool completely.
- 3** To make the peppermint filling, place the icing sugar, water and peppermint extract in a bowl and stir to combine. Working quickly, spread over the cooled base and refrigerate for 1 hour or until firm.
- 4** To make the chocolate topping, place the chocolate and oil in a heatproof bowl over a saucepan of simmering water and stir until melted and smooth. Pour the chocolate over the filling and swirl the tin to coat. Refrigerate for 30 minutes or until firm. Cut into squares and keep refrigerated until ready to serve.





# Pudding

HEAVEN

50







## Lemon tart

By Sophie Conran ([www.sophieconran.com](http://www.sophieconran.com))

Serves 6

### **FOR THE TART**

**375g (13oz) sweet shortcrust pastry**

**flour, for dusting**

**1 large free-range egg, whisked**

### **FOR THE FILLING**

**3 medium free-range eggs**

**juice of 2 lemons**

**100g (3½oz) caster sugar**

**100ml (3½fl oz) double cream**

**icing sugar, for dusting**

**double cream, to serve**

- 1 Preheat the oven to 200°C/Gas Mark 6. Butter a 20-25cm (8-10in) tart tin with a removable bottom.
- 2 Bring the pastry to room temperature. Roll out the pastry on a floured surface. Line the tart tin with pastry but do not trim. Allow to sit for 10 minutes. Using a fork, prick the base of the pastry a few times. Brush the inside of the pastry case with the whisked egg – this is to stop the filling making the pastry soggy. Bake in the oven for 10 minutes, then remove from the oven and set aside to cool.
- 3 Turn the oven down to 180°C/Gas Mark 4. Whisk together the remaining egg, plus the other 3 eggs, the lemon juice, cream and sugar. Sieve the mixture into a jug, then pour into the pastry case and bake in the oven for 15 minutes.
- 4 Remove from the oven and allow to cool in the tin. Remove from the tin, then dust with icing sugar. Serve with cream.

*Sophie Conran for Norfolk Kitchen, White linen apron £32.95, and for Portmeirion, Footed plate £49.95 and Side plates £10 each.*



## Lemon pudding cake

By Nielsen-Massey ([www.nielsenmassey.com](http://www.nielsenmassey.com))

Serves 6

**60g (2oz) unsalted butter**

**grated zest of 1 large lemon**

**3 medium free-range eggs, separated**

**220g (8oz) unrefined golden caster sugar**

**40g (1½oz) self-raising flour**

**60ml (2½fl oz) lemon juice**

**185ml (6½fl oz) milk**

**2 tsp Nielsen-Massey lemon extract**

**icing sugar, for dusting**

- 1 Preheat the oven to 180°C/Gas Mark 4. Grease six individual oven-proof ramekins.
- 2 Beat the butter, three-quarters of the sugar and egg yolks in a bowl until the mixture is light and creamy. Add the zest and lemon juice.
- 3 Add the flour and stir until just combined. Add the lemon extract and milk and stir.
- 4 Place the egg whites in a clean dry bowl with the remaining golden caster sugar. Whisk until firm peaks form. Fold into the pudding mixture with a metal whisk until combined.
- 5 Spoon the mixture into the ramekins, then place them in a deep baking tin. Pour boiling water into the baking tin to come one-third of the way up the sides of the ramekins. Bake in the oven for 25-30 minutes until risen. Dust with icing sugar and serve immediately.





## Raspberry and lemon baked ricotta cheesecake

By Eric Lanlard for Nielsen-Massey ([www.nielsenmassey.com](http://www.nielsenmassey.com))

### FOR THE CHEESECAKE

50g (1½oz) unsalted butter, melted, plus extra

150g (5½oz) amaretti biscuits, crushed

500g (1lb 1oz) ricotta cheese

200g (7oz) cream cheese

3 medium free-range eggs

175g (6oz) golden caster sugar

1 tbsp runny honey

2 tsp Nielsen-Massey Lemon Extract

2 tsp Nielsen-Massey Vanilla Bean Paste

300g (10½oz) fresh raspberries

### FOR THE TOPPING

250ml (9oz) soured cream

3 tsp Nielsen-Massey Orange Blossom Water  
golden icing sugar, for dusting

- 1 Preheat the oven to 180°C/Gas Mark 4. Grease the sides and base of a cake tin.
- 2 Place the biscuits in a food processor and blend until quite fine, or alternatively place them in a plastic bag and bash with a rolling pin.
- 3 Mix the crushed biscuits with the melted butter, then tip into the prepared tin.

- 4 Press the mixture down into the base of the tin to form an even layer. Place in the fridge to set for 10 minutes.
- 5 In a large bowl, add the ricotta, cream cheese, eggs, golden caster sugar, honey, Nielsen-Massey Lemon Extract and Vanilla Bean Paste.
- 6 Beat everything until smooth and well combined. Crush 100g (3½oz) of the raspberries with a fork, then stir them into the mixture.
- 7 Pour the mixture onto the biscuit base in the tin, then bake in the oven for 40-45 minutes or until the cheesecake is a pale golden colour and wobbles slightly in the middle when you shake the tin.
- 8 Remove from the oven, cover with foil and leave in a warm place to completely cool before storing in the fridge overnight. Don't worry if the top has cracked when you take it out again as the topping will cover this.

### FOR THE TOPPING

- 1 Gently fold the Nielsen-Massey Orange Blossom Water into the soured cream, then pour it on top of the cheesecake still in its tin.
- 2 Smooth the top using a spoon or spatula, then put it back in the fridge to set for a couple of hours.
- 3 Once cooled, run a knife around the edge to loosen the cheesecake and remove it from the tin.
- 4 Transfer it to a serving plate and scatter the remaining raspberries on top. Dust with golden icing sugar.





## Rum and raisin bread and butter pudding

By Carolyn Caldicott

Serves 4-6

**50g (1¾oz) golden raisins**

**3 tbsp spiced rum**

**425ml (¾ pt) whole milk**

**1 vanilla pod, cut in half**

**unsalted butter, softened**

**8 slices of day-old white bread, cut from a medium loaf**

**3 large free-range eggs**

**40g (1½oz) caster sugar**

**75ml (¼ pt) double cream**

**freshly grated nutmeg and Demerara sugar, to taste**

- 1** Soak the raisins in the rum while you prepare the rest of the pudding.
- 2** Warm the milk with the vanilla pod, removing the pan from the heat just before boiling point is reached. Set to one side and allow the vanilla to infuse with the milk.
- 3** Generously butter the bread slices and cut diagonally into triangle shapes. Butter a medium-sized deep heatproof dish, then lay half the bread in the bottom of the dish, overlapping the slices as you do so.
- 4** To make the custard, beat the eggs and sugar together in a medium-sized bowl until light and fluffy. Remove the vanilla pod from the warm milk and whisk the infused milk into the egg mixture. Finally stir in the cream.
- 5** Pour half the custard mixture evenly over the bread lining the dish, then scatter with the rum and raisins and layer the remaining bread on top. Pour the remaining custard over the bread and sprinkle with grated nutmeg and Demerara sugar.
- 6** Dot the top of the pudding with a little extra butter and allow the custard to soak into the bread while the oven heats up.
- 7** Preheat the oven to 180°C/Gas Mark 4. Bake the pudding in the oven for 30-35 minutes, until brown and caramelised.



The recipes on pages 78-80 are taken from *Comfort* by Carolyn Caldicott, photography by Chris Caldicott, published by Frances Lincoln. Readers can order the book at the special price of £7.99 including p&p (RRP £9.99) by calling 01903 828503 and quoting code APG 223.



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## Steamed syrup and honey pudding

By Carolyn Caldicott

**2 tbsp golden syrup mixed with 2 tbsp runny honey, plus extra to serve**

**175g (6oz) soft butter, cubed, plus extra**

**150g (5½oz) golden caster sugar**

**2 large free-range eggs**

**1 tsp vanilla extract**

**175g (6oz) self-raising flour**

- 1 Cut a piece of tin foil and greaseproof paper large enough to cover a pudding dish.
- 2 Generously grease a medium-sized ovenproof pudding basin with butter; then spoon the syrup-honey mixture in the bottom.
- 3 Cream the butter and caster sugar together until light and fluffy. Beat in the eggs one by one, then stir in the vanilla extract. Fold in the flour and spoon the mixture into the basin.
- 4 Lay the tin foil on top of the greaseproof paper and make a pleat down the middle, then cover the pudding and secure with a length of string. Use an extra piece of string to make a handle.
- 5 Place the pudding in a saucepan and pour enough boiling water into the pan to reach approximately 7.5cm (3in) up the side of the basin. Cover the pan and simmer for 1 hour 50 minutes, topping up with water if necessary.
- 6 Warm 1 tbsp golden syrup with 1 tbsp honey. Run a palette knife around the edge of the pudding to help loosen it from the bowl, then turn it out onto a plate. Pour the warm syrup over the pudding and serve while piping hot.



## Clotted cream rice pudding

By Carolyn Caldicott

**unsalted butter**

**1 litre (1¾ pt) Jersey or whole milk**

**50g (2oz) golden caster sugar**

**1 vanilla pod, slit lengthwise**

**110g (4oz) short grain pudding rice**

**6 heaped tbsp clotted cream**

**freshly grated nutmeg**

**jam, to serve**

- 1 Preheat the oven to 150°C/Gas Mark 2. Grease a medium-sized ovenproof dish with butter.
- 2 Pour the milk into a saucepan, then add the caster sugar and the seeds scraped from the inside of the vanilla pod. Stir together over a low heat until the sugar has dissolved.
- 3 Add the rice and bring to the boil, then reduce the heat and simmer for a few minutes until the rice starts to swell. Stir in the clotted cream and when the cream has completely melted, pour the mixture into the prepared ovenproof dish. Dot the top of the pudding with a little extra butter and grate a generous amount of nutmeg on top.
- 4 Cook the pudding in the preheated oven for 1½ hours, until the top is golden brown and the rice is soft. The pudding is ready when a golden brown skin has formed and it has a slight wobble when given a gentle shake. Serve with jam.



# Chocolate and Irish cream roulade

By Mary Berry

Serves 8

## FOR THE ROULADE

butter, for greasing

175g (6oz) plain dark chocolate

6 large free-range eggs, separated

175g (6oz) caster sugar

2 tbsp cocoa powder

300ml (10fl oz) double cream

4 tbsp Baileys Irish Cream liqueur

icing sugar, sifted, for dusting

## FOR THE ICING

50g (1¾oz) icing sugar, sifted

2 tsp double cream

2-3 tsp Baileys Irish Cream liqueur

- 1 Preheat the oven to 180°C/Gas Mark 4. Lightly grease a 30x23cm (12x9in) Swiss roll tin with butter and line with baking parchment. It helps to make a small diagonal snip in each corner of the baking parchment, about 3cm (1¼in) long, so the paper fits snugly into the corners of the tin.
- 2 Break the chocolate into pieces and place in a heatproof bowl set over a pan of gently simmering water. The base of the bowl must not touch the water. Leave until just melted, then remove from the heat, stir, and leave the chocolate to cool slightly.
- 3 Meanwhile, place the egg whites in a large bowl and whisk using an electric hand whisk on high speed until fluffy and stiff.
- 4 Tip the caster sugar and egg yolks into another large bowl and whisk on high speed until light, thick, and creamy, for about 1½ minutes. Pour in the cooled chocolate and stir until blended. Add two large spoonfuls of the egg whites to the chocolate mixture and mix gently, then fold in the remaining egg whites. Sift the cocoa and fold it into the mixture. Pour the mixture into the prepared tin and level the surface.
- 5 Bake in the oven for 20-25 minutes or until the cake is well risen and firm on top. Remove the cake from the oven and set aside, leaving it in its tin, until cold.
- 6 Place the cream in a bowl with the Baileys Irish Cream liqueur and whip until thick enough to just hold its shape. If insufficiently whipped it will be too runny to spread; if over-whipped, it will become too thick to spread evenly.
- 7 Lightly dust a large piece of baking parchment with icing sugar. Turn the cake out onto the parchment and carefully peel off the lining paper. Spread the surface of the cake with the whipped cream, leaving a bare rim of about 2cm (¾in) all the way around the edges. With one of the short ends near you, make a score mark 2cm (¾in) in from this edge, being careful not to cut right through. Starting at this point, tightly roll up the roulade. Transfer the roulade to a serving platter or board.
- 8 To make the icing, put the icing sugar in a bowl, then mix in the cream and enough Baileys Irish Cream liqueur to give a smooth consistency. Drizzle the icing over the top of the roulade, or pipe it using a small piping bag.

The recipes on pages 81-82 and the Plum and Apple Crumble on page 83 are taken from *Mary Berry Cooks the Perfect* by Mary Berry, published by DK, £25, [dk.com](http://dk.com)







## Spiced Dorset apple traybake

By Mary Berry

Serves 12

**225g (8oz) unsalted butter (room temperature), plus extra for greasing**

**50g (1½oz) cooking apples, such as Bramley  
juice of ½ a lemon**

**225g (8oz) light muscovado sugar**

**300g (10oz) self-raising flour**

**2 tsp baking powder**

**1 tsp ground cinnamon**

**4 large free-range eggs**

**1 tbsp full-fat or semi-skimmed milk  
icing sugar, to dust**

### EQUIPMENT

**traybake tin, 30x23cm (12x9in) and 4cm (1½in) deep**

- 1 Preheat the oven to 180°C/Gas Mark 4. Grease the traybake tin with butter and line with baking parchment. Quarter, peel, core, and thinly slice the apples, then put them in a shallow dish. Pour over the lemon juice and toss gently together.
- 2 Put the butter, muscovado sugar, flour, baking powder, ½ tsp of the cinnamon, the eggs, and milk in a large bowl. Beat thoroughly using an electric hand whisk for about 2 minutes (or use a wooden spoon for about 3 minutes) until smooth and light.
- 3 Spoon half the mixture into the prepared tin and spread it out evenly. Lay half the apple slices on top and sprinkle over the remaining ½ tsp cinnamon. Spoon the remaining cake mixture on top and carefully level the surface. Scatter the rest of the apple slices over the cake mixture and press them lightly into the surface.
- 4 Bake in the oven for 40 minutes or until well risen and golden brown on top. The cake will feel spongy but firm, and will be starting to come away slightly from the edges of the tin. Also, the apples should be soft. Leave the cake to cool in the tin for 10 minutes, then loosen the sides with a small palette knife and turn out the cake, peel off the parchment paper, and leave to cool on a wire rack. Sift icing sugar over the top of the cake.





## Plum and apple crumble

By Mary Berry

Serves 6

### FOR THE FRUITS

**750g (1lb 10oz) ripe red plums**  
**2 large cooking apples, about**  
**500g (1lb 1oz) in total**  
**2 cinnamon sticks**  
**75g (2½oz) caster sugar**  
**fresh cream, to serve**

### FOR THE TOPPING

**150g (5½oz) plain flour**  
**75g (2½oz) semolina**  
**100g (3½oz) cold butter,**  
**cut into cubes**  
**60g (2oz) caster sugar**  
**2 tbsp Demerara sugar**

- 1 Preheat the oven to 180°C/Gas Mark 4. Halve and stone the plums and quarter, peel, core, and thickly slice the apples. Put the fruit in a large, wide pan with the cinnamon sticks and caster sugar and 2 tbsp water. Place the pan over a medium heat and bring the liquid to a simmer, stirring gently. Cover and poach the fruits for about 10 minutes, stirring occasionally.
- 2 Remove the cinnamon sticks. Tip the poached fruit mixture into a baking dish that measures 30x23cm (12x9in) and is 5cm (2in) deep. Spread out the mixture evenly, then set aside.
- 3 To make the topping, place the flour and semolina in a bowl and add the butter. Rub in the butter until the mixture has the consistency of breadcrumbs. Mix in the caster sugar. Spoon the topping over the fruit in the dish, then sprinkle the Demerara sugar evenly over the top.
- 4 Bake the crumble in the oven for 40 minutes, or until the topping is golden and the fruit juices are bubbling up around the edges. Allow to settle for 5-10 minutes before serving with fresh cream.

**TIP** A large, wide pan is best for poaching, as it enables the fruit to cook evenly without the need to stir too frequently. The apples may start to break up, but this will help thicken the juices.



## Molten peanut butter and chocolate fondant cakes

Recipe from *The New Classics* by Donna Hay

Makes 4

**200g (7oz) dark chocolate, chopped**  
**100g (3½oz) unsalted butter, chopped**  
**2 medium free-range eggs**  
**2 free-range egg yolks**  
**110g (4oz) caster sugar**  
**35g (1oz) plain flour, sifted**  
**8 tbsp smooth peanut butter**  
**cocoa, for dusting**

- 1 Preheat the oven to 200°C/Gas Mark 6. Grease four 250ml (9fl oz) dariole moulds. Place the chocolate and butter in a saucepan over a low heat and stir until the chocolate is melted and smooth.
- 2 Place the eggs, extra yolks and sugar in a bowl and whisk until well combined. Add the chocolate mixture and flour and whisk until well combined. Spoon two-thirds of the mixture into the dariole moulds. Spoon 2 tbsp peanut butter into the centre of each mould, then spoon over the remaining chocolate mixture.
- 3 Place the moulds on a baking tray and bake in the oven for 16-18 minutes or until puffed. Gently turn out the cakes straight away and dust with cocoa to serve. Serve immediately to ensure they have a lovely, molten centre.



This recipe and the recipe on page 84 are taken from *The New Classics* by Donna Hay, published Hardie Grant, £30.

Photography © William Meppem





## Maple brûlée tart

Recipe from *The New Classics* by Donna Hay

Serves 4

### FOR THE VANILLA PASTRY

**250g (9oz) plain flour**

**1 tbsp caster sugar**

**¼ tsp baking powder**

**180g (6¼oz) cold unsalted butter, chopped**

**80ml (3fl oz) iced water**

**1 tsp vanilla extract**

### FOR THE FILLING

**250ml (9fl oz) milk**

**250ml (9fl oz) single cream**

**2 medium free-range eggs, plus 2 egg yolks**

**110g (4oz) caster sugar**

**60ml (2fl oz) maple syrup**

**white sugar, for sprinkling**

- 1 Preheat the oven to 160°C/Gas Mark 3. To make the vanilla pastry, place the flour, sugar and baking powder in a food processor and process to combine. Add the butter and process until the mixture resembles fine breadcrumbs. While the motor is running, gradually add the water and vanilla and process until the mixture comes together to form a smooth dough. Flatten into a disc shape, then cover with clingfilm and chill in the fridge for 30 minutes.
- 2 Roll out the pastry on a lightly floured surface to a thickness of about 3mm (1/8in).
- 3 Line a lightly greased 28cm (11in) pie tin with the pastry. Prick the base with a fork, then blind bake in the oven for 10-15 minutes.
- 4 Pour the milk and cream into a small saucepan over a low heat until just boiling. Place the eggs, extra yolks, caster sugar and maple syrup in a bowl and whisk to combine. Gradually whisk in the milk mixture.
- 5 Allow to cool. Pour the mixture into the pastry case, then bake in the oven for 15-20 minutes or until just set. Allow to cool in the tin. Sprinkle the tart with sugar just before serving and caramelize with a small kitchen blowtorch until a golden crust forms.





## Lemon posset with hot spiced fruits

By Marcus Wareing

Serves 6

### FOR THE POSSET

about 4 lemons

850ml (1½ pt) double cream

250g (9oz) caster sugar

### FOR THE HOT SPICED FRUITS

3 stalks of rhubarb, trimmed of leaves and root ends

3 Victoria plums

a small handful of blueberries or blackcurrants

a handful each of blackberries and raspberries

50g (1¼oz) unsalted butter, diced

150g (5½oz) caster sugar

2 cinnamon sticks

6 star anise

2 vanilla pods, split lengthways

3-4 tbsp dark rum (optional)

- 1 Finely grate the zest from the lemons. Halve the lemons and squeeze out the juice, then strain and measure it – you need 225ml (8fl oz).
- 2 Mix the cream, lemon zest, and sugar in a non-stick pan.
- 3 Bring to the boil, stirring until the sugar has dissolved, then simmer for 3 minutes. Take the pan off the heat and whisk in the juice. Strain the mixture into a jug, pressing the zest in the sieve to extract as much flavour as possible. Discard the zest.
- 4 Skim the froth off the top of the posset mix, then pour equal amounts into six whisky glasses. Leave to cool. Cover the glasses with clingfilm and refrigerate for at least 24 hours.
- 5 When you are ready to serve, prepare the fruits. Cut the rhubarb into 1cm (½in) lozenges. Halve and stone the plums. Cut the halves lengthways and cut each quarter into four equal pieces. If using blackcurrants, top and tail them.
- 6 Heat a heavy pan over a medium heat. Add the diced butter and heat until foaming, then add the rhubarb and plums. Sauté the fruits for about 5 minutes until they start to soften, then add the blueberries or currants, the sugar, cinnamon sticks, and star anise. Scrape the seeds out of the vanilla pods into the pan and drop in the pods too.
- 7 Give the fruit a good stir and add the rum (if using), then cook for a further 5-8 minutes. Take the pan off the heat, remove the whole spices and vanilla pods, then fold in the blackberries and raspberries. Serve the possets chilled, topped with the hot fruits.





## Custard tart

By Marcus Wareing

Serves 6-8

### FOR THE SWEET SHORTCRUST PASTRY

**230g (8oz) plain white flour, sifted with a pinch of fine salt**

**150g (5½oz) chilled unsalted butter, diced**

**75g (2¾oz) caster sugar**

**finely grated zest of 1 lemon**

**1 medium free-range egg, beaten with 1 extra egg yolk**

**2 large free-range egg yolks, lightly beaten, to glaze**

### FOR THE FILLING

**9 large free-range egg yolks**

**75g (2¾oz) caster sugar**

**500ml (18fl oz) whipping cream**

**1 whole nutmeg, for grating**

- 1** In a large bowl, gently work the flour and butter together until the mixture looks like breadcrumbs. Stir in the sugar and lemon zest, then add the eggs slowly to form a dough. Gently shape it into a ball and flatten slightly, then wrap tightly in clingfilm and refrigerate for 2 hours before using. This pastry is very fragile, and handles best when well chilled.
- 2** Line a large roasting pan with non-stick baking parchment.
- 3** Place a buttered 18x3.5cm (7x1 1/3in) pastry ring in the centre. Roll out the pastry and chill for 30 minutes, then use to line the ring. Chill in the fridge for 30 minutes
- 4** Preheat the oven to 190°C/Gas Mark 5.
- 5** Blind bake the pastry case for 10 minutes until it starts to turn golden brown. Remove the paper and rice, then brush inside the pastry case with the egg yolks. Bake for another 5 minutes.
- 6** Leave to cool. Turn the oven down to 150°C/Gas Mark 2. Next make the filling. Put the egg yolks and sugar in a bowl and whisk to combine. Pour in the cream and mix well, then strain the mixture through a fine sieve into a heavy pan. Warm over a low heat to 37°C (98°F), stirring all the time. Pour into a jug.
- 7** Put the cooled pastry case, still in the ring in the parchment-lined pan, on the middle shelf of the oven. Slowly and carefully pour in the custard, filling the case as full as you can. Grate nutmeg all over to cover the custard completely.
- 8** Bake the tart for 45-50 minutes until the custard looks set but not firm – it should have a slight, even quiver across the top when you gently shake the pan. Leave to cool to room temperature, then remove the ring. Cut into wedges to serve.



# Deep dish apple pie

By Marcus Wareing

Serves 8-10

## FOR THE PASTRY

**1 quantity of sweet shortcrust pastry (see page 86)**

**100g (3½oz) caster sugar, mixed with**

**20g (¾oz) ground cinnamon**

**1 large free-range egg white, lightly beaten**

## FOR THE FILLING

**6 large Bramley apples – about 1.5kg (3lb 3oz) in total**

**30g (1oz) unsalted butter, diced**

**2-3 cinnamon sticks, broken into large pieces**

**150g (5½oz) caster sugar**

**5 medium Braeburn or Pink Lady apples**

- 1** Peel, quarter, and core the Bramley apples, then chop into small pieces. Warm a large, heavy pan over a medium heat. Add the butter and wait until it starts to foam, then add the cinnamon sticks and sauté for 2-3 minutes to get the spicy aroma going. Add the apple pieces and the sugar, then cook uncovered for about 20 minutes until fairly dry, stirring occasionally. Tip the apple compote out of the pan and spread over a large platter or tray. Leave until cold.

- 2** Meanwhile, roll out two-thirds of the pastry on a well-floured surface to 5mm (¼in) thick. Use this to line a loose-bottomed 20x5cm (8x2in) cake tin or springform tin, patching any cracks and letting the pastry hang over the top. Set the tin on a baking tray. Roll out the remaining pastry to make a lid 3mm (⅛in) thick and place between two sheets of floured greaseproof paper. Refrigerate the pastry case and lid for 1 hour.
- 3** Spread the cold compote in the chilled pastry case, discarding the cinnamon. Peel the Braeburn apples, halve them lengthways, then cut out the cores. Slice the apples 3mm (⅛in) thick. Arrange the apple slices overlapping on top of the compote, spiralling them in from the edge and doming them in the centre. Sprinkle them with some of the cinnamon sugar.
- 4** Brush the edge of the pastry case with egg white. Place the pastry lid carefully on top and press to seal the edges together.
- 5** Trim and fork around the edge, then cut a few slits in the centre of the lid. Refrigerate for 1 hour.
- 6** Preheat the oven to 200°C/Gas Mark 6. Brush the pie lid with egg white and sprinkle with some of the remaining cinnamon sugar; then bake on the tray for 55-60 minutes, covering the top with foil if it becomes too brown. Leave the pie to rest for about half an hour before removing it from the tin. Sprinkle with more cinnamon sugar before serving.



The recipes on pages 85-87 are taken from *How To Cook the Perfect...* by Marcus Wareing, published by DK (dk.com), £20



# Baking

## HEAVEN

### Interview with expert Cake Decorator Sharon Wee

Posted by admin on November 17th, 2014



Sharon Wee is a cake designer and entrepreneur whose signature cake – **the suspended milk jug** – has taken her all around the world. Here she tells us how she got started in cake decorating, why she loves teaching others and what she has planned for the future...

**How did you first venture into the world of cake decorating?**

I started by accident. I had just started a corporate job and felt a little unfulfilled, so I went

### Tune in to Celebrity Bake Off tonight on BBC One!

Posted by admin on November 14th, 2014



Tune in to BBC One tonight from 7pm for this year's **Children In Need**, including the special Celebrity Bake Off which will see the likes of Feame Cotton and Sir Terry Wogan asking the nation to vote for their favourite cake.

The line-up for the **2014 Celebrity Bake Off** also includes Nick Grimshaw, Tess Daly and The One Show's Matt Baker and Alex Jones. Each contestant will be

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## Earl Grey mille-feuille

By The Cake Shop Bakery in Suffolk ([www.cakeshopbakery.co.uk](http://www.cakeshopbakery.co.uk))

Makes 10

### FOR THE PASTRY CREAM

**500ml (18fl oz) milk**

**1 heaped tsp Earl Grey loose-leaf tea**

**40g (1½oz) cornflour**

**115g (4oz) caster sugar**

**2 medium free-range eggs**

**¼ tsp salt**

**55g (2oz) unsalted butter, cubed**

### TO DECORATE

**225g (8oz) strawberries, thinly sliced**

**icing sugar, for dusting**

**10 hazelnuts on wooden skewers**

**30g (1oz) caster sugar**

### FOR THE PASTRY

**500g (1lb 2oz) puff pastry, baked according to the manufacturer's instructions**

- 1** Pour the milk into a saucepan. Tie the loose-leaf tea in a square of muslin and add to the milk. Place over a medium heat and bring almost to the boil, stirring occasionally. Remove from the heat, cover and leave to infuse for a few minutes. Return the milk to the heat and bring almost to the boil.
- 2** Meanwhile, whisk together the cornflour, sugar, eggs and salt.
- 3** Add one-third of the hot milk to the egg mix, whisking continuously until combined, then pour the egg mixture back into the pan with the rest of the milk. Whisk continuously over a medium heat until the mixture thickens. As the first boiling bubbles appear, remove from heat and add the butter in stages, whisking between each addition. Tip into a heatproof container, then directly cover the surface with clingfilm, so that a skin doesn't form. Cool, then refrigerate until chilled.
- 4** Carefully cut the pastry into rectangles (you need three per pastry). Part-fill a piping bag fitted with an 8mm (¼in) nozzle with the pastry cream. Onto the first pastry layers, pipe dots of pastry cream, then add a layer of strawberries. Top with a second layer of pastry and repeat. Place the third layer of pastry on top and drench with icing sugar. Heat a metal skewer over a naked flame and brand the design of your choice into the icing sugar. Pipe a dot of pastry cream on one end of the mille-feuille.
- 5** To make the hazelnut shards, heat the caster sugar in a saucepan over a medium heat. Do not stir. Swirl the pan only until the sugar turns a deep colour. Dip the skewered hazelnuts in the caramel, then allow to hang off the side of the table to produce shards. Anchor them with a heavy implement. When set, use them to top the mille-feuille.



The recipes and images on pages 90-91 are taken from *Britain's Best Bakery*, published by New Holland, £24.99





## Cumberland rum Nicky

By Appleby Bakery in Cumbria ([www.applebybakery.co.uk](http://www.applebybakery.co.uk))

Serves 8-10

### FOR THE PASTRY

**250g (9oz) plain flour,**  
plus extra for dusting

**75g (2½oz) icing sugar**

**2 free-range egg yolks**

**finely grated zest of**

**1 orange**

**2 tbsp rum**

**150g (5½oz) unsalted**  
**butter, softened**

### FOR THE FILLING

**200g (7oz) dates**

**85g (3oz) sultanas**

**50g (1¾oz) stem**  
**ginger, pulped**

**1 apple, pulped**

**70g (2½oz) light**  
**brown sugar**

**6 tbsp rum**

**140g (4¾oz) unsalted**  
**butter, melted**

**1 medium free-range egg,**  
**lightly beaten**

**60g (2oz) brown sugar**

- 1 Preheat the oven to 170°C/Gas mark 3½.
- 2 To make the pastry, mix together the flour, icing sugar, egg yolks, orange zest and rum in a large bowl. Add the butter and beat until the mixture binds together. Use two-thirds of the pastry to line a 20x30cm (8x12in) flan tin.
- 3 To make the filling, mix together the dates, sultanas, ginger, apple, brown sugar and rum in a bowl. Mix in the melted butter. Tip on top of the pastry, then push to the edges to make an even covering.
- 4 Roll out the remaining pastry on a lightly floured surface, then cut into strips. Cover the flan filling with a lattice design.
- 5 Mix together the beaten egg and brown sugar. Use to brush the top of the pastry. This will give the top a golden crunch.
- 6 Bake in the oven for 25-30 minutes, or until golden brown.



## Brandy snap with lemon cream

By 1066 Bakery in Hastings ([www.1066bakery.com](http://www.1066bakery.com))

Makes 8

### FOR THE BRANDY SNAP

**55g (2oz) unsalted butter**

**55g (2oz) demerara sugar**

**55g (2oz) golden syrup**

**50g (1¾oz) plain flour**

**½ tsp ground ginger**

**½ tsp lemon juice**

**100g (3½oz) milk**  
**chocolate, melted**

### FOR THE CREAM FILLING

**100g (3½oz) mascarpone**

**200g (7oz) whipping cream**

**20g (¾oz) icing sugar**

**finely grated zest of**  
**2 lemons**

### TO DECORATE

**chocolate matchsticks**

- 1 Preheat the oven to 180°C/Gas Mark 4. Grease several baking sheets and set aside.
- 2 Using an electric mixer, whip the mascarpone with the cream and sugar until a thick consistency like firmly whipped cream. Gently fold in the lemon zest and chill until required.
- 3 Heat the butter, sugar and syrup gently in a small, heavy pan over a gentle heat, stirring until the sugar has dissolved. Don't let the mixture boil. Leave to cool slightly, then sieve in the flour and ginger. Pour in the lemon juice and mix vigorously.
- 4 Drop four heaped teaspoonfuls of the mixture onto the prepared baking sheets, spacing them well apart and forming them into circles. Bake in the oven for 10-15 minutes, or until the mixture is well spread out, turns a dark golden colour and has a popped bubble appearance. Let the shapes cool a little, then lift from the baking parchment using a palette knife. Working quickly, roll the warm mixture around a cream horn case. Press the join lightly together to seal, then leave to firm up.
- 5 When cool, dip in the melted chocolate. Pipe the cream filling into each one, then add a chocolate matchstick to finish.





## Almond biscotti

By Lisa Wilson

Makes 30

**oil, for greasing**

**2 large free-range eggs**

**100g (3½oz) caster sugar**

**1 tsp vanilla extract**

**1 tsp grated orange zest**

**180g (6½oz) plain flour, plus extra for dusting**

**½ tsp baking powder**

**175g (6oz) blanched almonds, lightly toasted**

**1 free-range egg white, for glazing**

- 1 Preheat the oven to 180°C/Gas Mark 4. Grease two baking sheets and dust with flour.
- 2 In a mixing bowl, beat together the eggs, sugar, vanilla extract and orange zest until thick and creamy.
- 3 Sift the flour and baking powder into the egg mixture, then fold in with the almonds.
- 4 Knead on a floured surface until smooth. Divide the dough in half. Shape each piece into a log about 5cm (2in) wide and 2.5cm (1in) thick. Place on a baking sheet. Brush with egg white.
- 5 Bake for 30 minutes, then cool for 10 minutes. Cut each log diagonally into 1cm (½in) slices. Place on the baking trays. Bake for 20-30 minutes, or until dry and crisp. Cool on wire racks.



The recipes and images on pages 92-94 are taken from *Baking* by Lisa Wilson, published by New Holland, £9.99



## Date muffins

By Lisa Wilson

Makes 16

**275g (9oz) dates, chopped**

**1 tsp bicarbonate of soda**

**200g (7oz) plain flour**

**1 tsp baking powder**

**½ tsp salt**

**55g (2oz) walnuts, chopped**

**2 medium free-range eggs**

**150g (6oz) brown sugar, packed**

**50ml (2fl oz) oil**

**1 tsp vanilla extract**

- 1 Preheat the oven to 200°C/Gas Mark 6. Line two muffin trays with paper cases.
- 2 Put the dates in a large bowl with 175ml (6fl oz) boiling water and the bicarbonate of soda. Mix once and set aside.
- 3 Combine the flour, baking powder, salt and walnuts in another bowl. Stir well, then set aside.
- 4 In a mixing bowl, beat the eggs until frothy. Slowly blend in the sugar, oil and vanilla. Stir in the date mixture. Pour in the dry ingredients and stir just to combine. The batter may be lumpy.
- 5 Fill the paper cases three-quarters full, then bake in the oven for 20-25 minutes, or until cooked through.



# Holiday spice bread

By Lisa Wilson

Makes one loaf

**115g (4oz) almonds, coarsely chopped**

**115g (4oz) sultanas**

**¼ tsp salt**

**¼ tsp nutmeg**

**1 tsp ground ginger**

**1½ tsp ground cinnamon**

**1 tsp anise seed**

**¼ tsp ground cloves**

**1½ tsp dried orange zest, grated**

**3 tsp baking powder**

**55g (2oz) brown sugar**

**250ml (8fl oz) honey**

**30g (1oz) unsalted butter, melted**

**1 large free-range egg, lightly beaten**

**75ml (2½fl oz) rum**

**115g (4oz) strong white bread flour,  
plus extra for dusting**

**115g (4oz) rye flour**

**115g (4oz) wholemeal flour**

- 1 Preheat the oven to 200°C/Gas Mark 6. Grease a 15x25cm (6x10in) loaf tin. Dust the base and sides with flour, and shake out the excess.
- 2 In a large mixing bowl, combine the almonds, sultanas, salt, nutmeg, ginger, cinnamon, anise seed, cloves, orange zest and baking powder. Stir to combine.
- 3 Bring 250ml (8fl oz) water to a boil in a pan over a moderate heat. Add the honey and stir to dissolve. Add the brown sugar and stir to dissolve.
- 4 Remove from the heat, then set aside for 5 minutes. Add the egg, butter and rum to the honey and sugar mixture and whisk to blend. Add to the spice mixture and stir to blend. Add the flours and stir until just absorbed.
- 5 Transfer the dough to the prepared tin, then bake in the oven for 10 minutes. Reduce the heat to 180°C/Gas Mark 4 and bake for a further 30 minutes, or until a cake tester inserted into the centre comes out clean.
- 6 Leave to set in the tin for 5 minutes, then turn out onto a wire rack to cool completely.





# Chocolate rum slices

By Lisa Wilson

Makes 25

## FOR THE RUM SLICES

**115g (4oz) self-raising flour, sifted**

**1 tbsp unsweetened cocoa powder, sifted**

**100g (3½oz) caster sugar**

**65g (2½oz) desiccated coconut, plus extra for dusting**

**65g (2½oz) raisins, chopped**

**115g (4oz) unsalted butter, melted**

**1 tsp rum**

**2 tbsp dark chocolate, grated**

**2 medium free-range eggs, lightly beaten**

## FOR THE TOPPING

**115g (4oz) icing sugar**

**2 tbsp unsweetened cocoa powder**

**15g (½oz) unsalted butter, softened**

**1** Preheat the oven to 180°C/Gas Mark 4. Grease and line a 25cm (10in) square cake tin.

**2** Put the flour, cocoa powder, sugar, coconut and raisins in a bowl and mix to combine. Stir in the melted butter, rum, grated chocolate and beaten eggs. Mix well to thoroughly combine.

**3** Press the batter into the prepared tin and bake in the oven for 20-25 minutes, or until firm. Allow to cool in the tin.

**4** To make the topping, sift the icing sugar and cocoa together into a bowl. Add the butter and 1 tbsp boiling water, then beat to a spreadable consistency.

**5** Turn the bake out onto a wire rack, then spread with the topping and dust with extra coconut. Refrigerate until firm, then cut into squares.







## Chocolate battenberg

By Renshaw ([www.renshawbaking.com](http://www.renshawbaking.com))

Serves 8-10

### FOR THE BATTENBERG

**170g (6oz) unsalted butter, softened**

**170g (6oz) caster sugar**

**4 medium free-range eggs, beaten**

**1 tsp vanilla extract**

**170g (6oz) self-raising flour**

**2 tbsp milk**

**1 tbsp cocoa powder**

### TO DECORATE

**4 tbsp apricot jam**

**500g (1lb 1oz) Renshaw Original White Marzipan**

**500g (1lb 1oz) Renshaw Professional  
Chocolate sugarpaste**

### EQUIPMENT

**20cm (8in) square cake tin**  
**baking parchment**

- 1** Preheat the oven to 180°C/Gas Mark 4. Butter a 20cm (8in) square cake tin and line the base with greased baking parchment, then set aside.
- 2** Divide the tin in half with a 30cm (12in) strip of foil folded into a double thickness.
- 3** Divide all the battenberg ingredients in half to make two batters, one plain and one chocolate. For the chocolate batter, remove 1 tbsp flour and replace with 1 tbsp cocoa powder.
- 4** Beat together the butter, sugar, eggs, vanilla, flour and milk until smooth. In another bowl, beat together the butter, sugar, eggs, flour, cocoa powder and milk until smooth. Spoon one side of the tin with the plain batter and the other side with the chocolate batter.
- 5** Bake in the oven for 25-30 minutes. Cool for 5 minutes, then turn out onto a cooling rack.
- 6** To assemble, lay one piece of cake on top of the other and trim. Cut in half lengthways to give two long strips of each colour. Warm the apricot jam and sieve.
- 7** Lay a strip of chocolate cake on a board and bush the top and sides with jam, then lay a plain strip next to it and do the same. Arrange the other two strips on top. Brush with jam all over.
- 8** Roll the marzipan into a 20x30cm (8x12in) rectangle. Trim a straight edge. Place the cake at one end of the rectangle and tightly wrap in the marzipan.
- 9** Repeat the marzipan steps for the chocolate sugarpaste, then trim the ends with a knife to finish.





## Red velvet whoopie pies

By Jane Hornby

Makes 24

### FOR THE BATTER

**175g (6oz) soft unsalted butter, plus extra for greasing**

**200g (7oz) caster sugar**

**1 tsp vanilla bean paste or extract**

**250g (9oz) plain flour**

**25g (1oz) cocoa powder**

**1 ½ tsp bicarbonate of soda**

**½ tsp baking powder**

**¼ tsp salt**

**3 medium free-range eggs**

**125g (4½oz) buttermilk**

**1 tsp red food colouring paste**

### FOR THE FILLING AND DECORATION

**175g (6oz) soft unsalted butter**

**400g (14oz) full-fat cream cheese, cold**

**1 tsp vanilla paste or extract**

**150g (5½oz) icing sugar**

**50g (1¾oz) white chocolate**

- 1 Preheat the oven to 180°C/Gas Mark 4. Lightly grease and line two baking trays with baking parchment.
- 2 Put the butter, sugar and vanilla in a large bowl and beat with an electric mixer or a wooden spoon until creamy and light. Add the eggs, buttermilk and food colouring and mix until combined.
- 3 Mix together the flour, cocoa, bicarbonate of soda, baking powder and salt, then sift into a bowl.
- 4 Sift the flour mixture into the butter mixture, then beat to a smooth, bright-red batter. It will be quite thick and sticky.
- 5 Spoon the mixture evenly onto the lined baking trays, aiming for 48 balls, about 1 tsp each. Leave room for the batter to spread a bit as it cooks, and be prepared to cook them in batches.
- 6 Bake in the oven for 9-10 minutes, or until the whoopies have risen and are firm to the touch, but not crisp. Leave to cool for a few minutes on the trays, then allow to cool on a wire rack.
- 7 To make the filling, put the butter in a large bowl and beat with an electric mixer until very creamy. Add the cream cheese and vanilla, then beat briefly until blended. Now sift in the icing sugar and beat for a few seconds more until smooth and creamy. If your kitchen is warm, chill the frosting while the whoopies cool.
- 8 Once cool, spread a generous amount of filling onto the flat sides of half the cakes, then top with the remaining halves and squeeze together gently so that the frosting shows at the sides.
- 9 Finely grate the white chocolate, then roll the edges of the whoopies in it to coat. It will stick to the filling. Eat on the same day, or keep them layered in baking parchment in the fridge.



# Fudgy cheesecake brownies

By Jane Hornby  
Makes 16

## FOR THE BROWNIES

**200g (7oz) unsalted butter, plus extra for greasing**  
**200g (7oz) dark chocolate**  
**4 medium free-range eggs**  
**300g (10½oz) caster sugar**  
**125g (4½oz) plain flour**  
**50g (1¾oz) cocoa powder**  
**½ tsp salt**

## FOR THE CHEESECAKE TOPPING

**200g (7oz) full-fat cream cheese, at room temperature**  
**1 medium free-range egg**  
**2 tbsp caster sugar**  
**1 tsp vanilla extract**

- 1 Grease a 23cm (9in) shallow square cake tin with a little butter, then line it with baking parchment. Preheat the oven to 180°C/Gas Mark 4.
- 2 Make the brownie base first. Melt the butter in a medium saucepan. While you wait, break the chocolate into pieces, then add them to the melted butter and take the pan off the heat. Let the chocolate melt until smooth, stirring now and again with a spatula.
- 3 Put the eggs and sugar in a large bowl. Using a whisk, beat together until frothy and thick – just for 30 seconds or so.
- 4 Pour the melted butter and chocolate into the eggs and whisk to combine. Sift the flour, cocoa and salt into the bowl.
- 5 Beat together using your (already chocolatey) whisk, until smooth and thick. Scoop about 4 tbsp batter from the bowl and set aside, then scrape the rest into the prepared tin and smooth the top.
- 6 For the topping, put the cream cheese in a large bowl, then add the egg, sugar and vanilla. Whisk until smooth and creamy.
- 7 Spoon the cheese over the brownie batter in the tin, then spread it into a thin layer using the back of the spoon or a spatula. Spoon the reserved brownie batter over the cheesecake topping. Drag a skewer or the tip of a knife through the cheesecake layer to create feathery swirls.
- 8 Bake in the oven for 30-35 minutes, or until the brownie has risen all over and jiggles just a little in the middle when you gently shake the tin. This is vital for a fudgy result. Leave to cool completely in the tin, then cut into squares. They'll keep in an airtight container for several days.









# Easy baked doughnuts

By Jane Hornby  
*Makes 8-10 doughnuts*

## FOR THE DOUGH

**110g (4oz) unsalted butter**  
**180ml (6½fl oz) milk**  
**2 medium free-range eggs**  
**250g (9oz) plain flour, plus extra for dusting**  
**1½ tsp fast-action yeast**  
**50g (1¾oz) caster sugar**  
**¼ tsp salt**  
**oil, for greasing**

## FOR SUGARED DOUGHNUTS

**110g (4oz) unsalted butter**  
**150g (5½oz) caster sugar**

## FOR GLAZED DOUGHNUTS

**200g (7oz) icing sugar**  
**5 tbsp milk**

**1 tsp vanilla extract**

## FOR THICKLY ICED DOUGHNUTS

**200g (7oz) icing sugar**  
**4 tbsp milk**

**1 tsp vanilla extract**

**sprinkles**

**a few drops of food colouring**

**1** Put the milk and butter in a small pan, then heat gently until the butter melts. Remove from the heat and leave to cool for a few minutes. Meanwhile, separate the eggs. Put the flour in a large bowl and add the yeast, sugar and salt.

**2** Mix the buttery milk and the yolks into the dry ingredients to make a very wet dough, almost a batter.

**3** Hold the bowl steady with one hand, then with the other, pull up as much dough as you can, then let it go, so that it slaps back into the bowl. Do this for about 5 minutes, and the dough will turn from very liquid to something with more body, becoming stretchy and smooth. It will be much looser than ordinary bread dough, which is why this stage is all done within the safe confines of the bowl. You can do this step with a dough hook in a stand mixer, if you have one.

**4** Oil a second bowl. Scoop the dough into it, cover the bowl with oiled clingfilm, then chill for at least 4 hours. Overnight is ideal – it won't double in size like bread dough usually does.

**5** Line two baking trays with baking parchment. Flour the work surface, then turn the dough out of the bowl. Dust it with flour, cut it in half and put one half in the fridge to keep cold.

**6** Shape the doughnuts in one of three ways. For classic ring doughnuts, roll the dough out to about 1cm (½in) thick. Stamp the dough into circles with a 10cm (4in) cutter; then remove the middle sections with a smaller cutter. Place the trimmings on top of each other; then roll again until 1cm (½in) thick and repeat. Try not to knead the dough, as it will become springy or too warm. For twists, roll the dough to a 25x15cm (10x6in) rectangle, then cut into strips about 2.5cm (1in) across. Pinch the ends together; then twist into a rope. Pinch the other end together. Tuck the ends under to give a neat shape and pinch underneath to secure. For twisted rings, proceed as for the twists, but pinch the dough together in a ring shape.

**7** Lift the shapes onto a lined tray, giving the dough plenty of room to rise. Cover loosely with a tea towel or oiled clingfilm, then leave in a warm place to prove for 30-60 minutes. When you see the dough is rising nicely, preheat the oven to 190°C/Gas Mark 5.

**8** When ready to bake, the dough will have risen by about 75 per cent. If you push the side of one doughnut and your finger leaves an indent, it's ready. If not, leave them a little longer. At this point, the dough will be very delicate and difficult to move, so if they are rising unevenly, turn the tray around instead of trying to move them individually.

**9** Bake in the oven for 10-12 minutes. Meanwhile, prepare your glaze, icing or sugaring ingredients. To prepare for sugared doughnuts, melt the butter in a pan, and have half the caster sugar spread out in a wide bowl. For glazed doughnuts, sift the icing sugar into a bowl, then mix in the milk and vanilla. For iced doughnuts, repeat as above, adding a little food colouring.

**10** For sugared doughnuts, turn the warm doughnuts around in the melted butter. Let the excess drip away, then turn in the sugar and leave to cool. When you've sugared half the doughnuts, discard the sugar, and repeat. For glazed doughnuts, toss one doughnut at a time into the glaze, lift out, let the excess drip away, then leave to dry. For iced doughnuts, set them on a rack, spoon the icing over them and decorate with the sprinkles.



The recipes and images on pages 96-100 are taken from *What To Bake & How To Bake It* by Jane Hornby, published by Phaidon, £19.95





# Courgette cupcakes

By Jane Hornby

Makes 12 cupcakes

## FOR THE CUPCAKES

**200g (7oz) courgettes (about 1-2 small ones)**

**175g (6oz) soft unsalted butter, plus extra for greasing**

**1 lemon**

**150g (5½oz) caster sugar, plus 1 tbsp extra**

**200g (7oz) plain flour**

**2½ tsp baking powder**

**¼ tsp salt**

**3 medium free-range eggs, at room temperature**

**1 tbsp poppy seeds**

## FOR THE FROSTING

**150g (5½oz) good-quality lemon curd**

**250g (9oz) mascarpone**

**2 tsp poppy seeds**

- 1 Trim, then coarsely grate the courgettes, skins and all. Spread them out between kitchen paper or on a clean tea towel and set aside for a few minutes while you get everything else ready.
- 2 Preheat the oven to 180°C/Gas Mark 4. Grease the holes of a 12-hole non-stick muffin tin. Finely grate the zest from the lemon and squeeze the juice. Put the zest, 2 tbsp juice and the butter and sugar in a large mixing bowl. Beat using an electric mixer or wooden spoon until creamy and pale.

- 3 Mix the flour, baking powder and salt together, then sift on top of the butter and sugar mixture. Crack in the eggs, then beat everything together until evenly blended. Try not to overwork the batter once the flour has gone in.
- 4 Fold in the poppy seeds and grated courgette, then spoon the mixture into the prepared tin. The holes will seem fairly full, which is fine.
- 5 Bake in the oven for 20 minutes, or until they have risen and are golden, and a skewer inserted into one of the middle cakes comes out clean. Mix the rest of the lemon juice with the extra sugar and let it melt together, stirring occasionally, while the cakes cook. Poke holes in the tops of the cakes with a cocktail stick and spoon the syrup over them. Leave to cool for 10 minutes, then remove to a cooling rack.
- 6 To make the frosting, put the lemon curd and mascarpone in a large bowl and beat with a wooden spoon or spatula until smooth and evenly blended. Dollop it onto the cooled cakes just before eating and swirl with a spoon or small palette knife.
- 7 Sprinkle with the poppy seeds to finish. The cupcakes are best enjoyed fresh, but keep any leftover cakes in a cool place or in the fridge once the frosting has been added.

**TIP** These cupcakes are also delicious made with spelt flour, or a 50:50 mix of spelt and plain, or wholemeal and plain flours. Both give a slightly nuttier taste and texture to the end result. Wholemeal flour can absorb more liquid than ordinary flour, so add 1 tbsp milk if the batter seems too thick.





## Lemon curd rolls

By Nielsen-Massey ([www.nielsenmassey.com](http://www.nielsenmassey.com))

Serves 8

### FOR THE ROLLS

**100g (3½oz) unsalted butter, melted**

**2 medium free-range egg yolks**

**200ml (7fl oz) milk, plus extra for the glaze**

**1 tsp Nielsen-Massey lemon extract**

**2 tbsp unrefined golden caster sugar**

**400g (14oz) self-raising white flour**  
**a pinch of salt**

### FOR THE FILLING

**4 tbsp lemon curd**

### FOR THE ICING

**100g (3½oz) icing sugar**

**1 tsp Nielsen-Massey Vanilla Extract**

**finely grated zest of ½ lemon**

- 1 Preheat the oven to 180°C/Gas Mark 4. Grease and line a 20cm (8in) round tin.
- 2 Whisk the butter, egg yolks, lemon extract and milk together, then add the flour, sugar and salt to make the dough.
- 3 Roll the dough out into a 30x32cm (12x12½in) rectangle.
- 4 Spread the lemon curd filling across the dough, then roll up like you would a Swiss roll.
- 5 Slice the dough into eight even slices and fit them into the tin on their sides so the swirl is showing.
- 6 Lightly brush the top of the rolls with a splash of milk.
- 7 Bake in the oven for 30-35 minutes or until golden brown.
- 8 Once cool, mix the icing sugar together with a little water and the vanilla extract until you reach a smooth consistency. Drizzle the icing over the top of the rolls and finish with a touch of grated lemon zest.



## Blueberry doughnut muffins

By Carol Beckerman and Dawn Otwell

Serves 12

**190g (6¾oz) plain flour, plus extra for dusting**

**150g (5½oz) caster sugar**

**1 tsp baking powder**

**½ tsp bicarbonate of soda**

**½ tsp salt**

**6 tbsp Greek yoghurt**

**2 large free-range eggs, lightly beaten**

**1 tsp vanilla extract**

**170g (6oz) unsalted butter, melted and cooled slightly**

**12 tsp blueberry jam**

**200g (7oz) caster sugar**

- 1 Preheat the oven to 175°C/Gas Mark 3½. Grease a 12-hole muffin tin and line the bases with circles of parchment paper.
- 2 In a large bowl, whisk together the flour, sugar, baking powder, bicarbonate of soda and salt. In a medium bowl, whisk together the yoghurt, eggs and vanilla extract.
- 3 Pour the yoghurt mixture into the dry ingredients with the melted and cooled butter; then mix until combined. Put 2 tbsp batter into each lined muffin cup. Add 1 tsp blueberry jam to each one, then top with the remaining batter.
- 4 Bake in the oven for about 20 minutes, until the tops are golden brown. Remove from the oven and allow to cool in the tin for 10 minutes.
- 5 Place the sugar in a wide shallow dish, remove the muffins from the tin and roll each one in the sugar. Cool on a wire rack slightly, but serve warm.



# Crème brûlée doughnuts

By Carol Beckerman and Dawn Otwell  
Makes 15

## FOR THE CRÈME BRÛLÉE

2 large free-range egg yolks

1 tbsp caster sugar

300ml (10fl oz) double cream

½ tsp vanilla extract

## FOR THE DOUGHNUTS

80ml (2¾fl oz) warm water

1 tsp caster sugar

2¼ tsp active dry yeast

375g (13oz) plain flour

90g (3oz) white bread flour

100g (3½oz) caster sugar

2 tsp salt

80ml (2¾fl oz) whole milk, warmed

2 large free-range eggs, lightly beaten

115g (4oz) unsalted butter, cut into small pieces

vegetable oil for deep-frying

## FOR THE DECORATION

200g (7oz) caster sugar

- 1 Preheat the oven to 175°C/Gas Mark 3½. Line two large baking trays with parchment paper.
- 2 Make the crème brûlée the day before. In a small bowl, whisk the egg yolks and sugar. Warm the cream in a bowl over a pan of simmering water. Stir in the egg mixture. Continue cooking gently, stirring constantly, until thickened enough to coat the back of a spoon. Add the vanilla. Strain into three or four ramekin dishes and place in a roasting pan containing 2.5cm (1in) of water. Bake in the oven for 30-40 minutes. Remove, cool, cover and refrigerate overnight.
- 3 Place the warm water in a medium bowl, stir in the teaspoon of sugar and the yeast and leave for 10-15 minutes.
- 4 Attach the dough hook into the bowl of a stand mixer, then stir both flours, 100g (3½oz) caster sugar and salt together. Add the yeast liquid, warm milk and eggs and mix until the dough comes together. On medium speed, add the butter pieces, ensuring each is fully incorporated before you add the next, about 5-7 minutes. The dough should be slightly sticky. If it is too wet, add more flour; if it is too dry, add more water. Transfer to a lightly oiled bowl, cover and leave for 1 hour.
- 5 On a lightly floured work surface, knead the dough twice, divide into 15 equal pieces and flatten out each one. Spoon a generous teaspoon of crème brûlée into the middle of each piece and fold up the dough around the filling, sealing well. Place the doughnuts 2.5cm (1in) apart on the baking trays, with the seam underneath. Cover with oiled clingfilm and leave for 30 minutes.
- 6 Heat the oil in a heavy, large pan to 182°C (360°F). Fry the doughnuts for 3 minutes on the first side and 2 minutes on the second, until golden brown. Drain on paper towels until cool enough to handle, then roll in the sugar. Cool on a wire rack. Using a chef's blowtorch, caramelize the top of each doughnut.



The recipes on pages 102-104 and the Blueberry Doughnut Muffins on page 101 are taken from *Doughnuts!* by Carol Beckerman and Dawn Otwell, photography by Clare Winfield and Tony Briscoe, published by Apple Press, £12.99.





## Banana-walnut doughnuts

By Carol Beckerman and Dawn Otwell

Makes 12

### FOR THE DOUGHNUTS

**60g (2oz) plain flour**

**60g (2oz) wholewheat flour**

**100g (3½oz) brown sugar**

**1 ½ tsp ground cinnamon**

**1 tsp baking powder**

**¼ tsp bicarbonate of soda**

**½ tsp salt**

**120ml (4fl oz) buttermilk**

**1 large free-range egg, lightly beaten**

**2 tbsp vegetable oil**

**1 tsp vanilla extract**

**2 very ripe bananas, peeled and mashed**

**60g (2oz) walnuts, chopped**

### TO DECORATE

**60ml (2fl oz) whole milk**

**150g (5½oz) icing sugar, sieved**

**170g (6oz) vanilla fudge, in small squares**

**½ tsp salt**

**3 tbsp walnuts, chopped**

**15g (½oz) plain chocolate**

**1 tbsp single cream**

- 1** Spray two six-cup doughnut tins with oil and preheat the oven to 160°/Gas Mark 2½.
- 2** In a large bowl, whisk together both the flours, brown sugar, cinnamon, baking powder, bicarbonate of soda and salt. In a separate bowl, whisk the buttermilk, egg, oil and vanilla, then pour into the flour mixture. Stir to combine. Add the mashed bananas and walnuts and stir again.
- 3** Using a disposable piping bag, pipe the batter into the doughnut tins, filling to three-quarters full, then bake in the oven for about 15 minutes, until a cocktail stick inserted into the centre comes out clean. Allow to cool in the tins for 5 minutes, then transfer to a wire rack to cool completely.
- 4** To make the icing, heat the milk until just below a simmer and gradually add the icing sugar until it has dissolved. Slowly add the fudge and heat, stirring continuously, until melted. Add the salt and continue to stir until smooth, adding a little more milk if necessary to make the right consistency for icing. Leave the pan over a very low heat to keep the icing runny and stir it occasionally.
- 5** Dip half of each doughnut into the icing and return it to the wire rack to drain. If the icing thickens, thin it with a little milk. Press a few chopped walnuts around the top of each doughnut. You should have a little icing left in the pan, so add the plain chocolate and thin the icing with single cream to make it the consistency for drizzling. Pour it into a disposable piping bag and drizzle back and forth over the doughnuts to create a pattern. Allow it to set before serving.





## Cookies and cream doughnuts

By Carol Beckerman and Dawn Otwell

Makes 10

### FOR THE DOUGHNUTS

- 120g (4¼oz) plain flour**
- 2 tbsp unsweetened cocoa powder, sieved**
- 1 tsp baking powder**
- ¼ tsp bicarbonate of soda**
- ½ tsp ground cinnamon**
- ½ tsp salt**
- 30g (1oz) plain chocolate, grated**
- 2 tbsp plain chocolate chips**
- 100g (3½oz) caster sugar**
- 60ml (2fl oz) buttermilk, plus 2 tbsp**
- 60ml (2fl oz) whole milk**
- 1 large free-range egg, lightly beaten**
- ½ tsp vanilla extract**

### FOR THE GLAZE

- 100g (3½oz) icing sugar, sieved**
- 2-3 tbsp whole milk**
- ½ tsp glycerine (optional)**

### TO DECORATE

- 8 chocolate cream biscuits, chopped**
- 240ml (8fl oz) double cream**
- 2 chocolate cream-filled biscuits, finely crushed**

- 1** Spray two six-cup doughnut tins with oil, then preheat the oven to 160°C/Gas Mark 2½.
- 2** In a medium bowl, whisk together the flour, cocoa powder, baking powder, bicarbonate of soda, cinnamon and salt. Add the grated chocolate, chocolate chips and sugar and stir to combine.
- 3** In a separate bowl, whisk together the buttermilk, milk, egg and vanilla. Pour into the flour mixture and stir to combine. Spoon or pipe the mixture into the doughnut cups, filling them two-thirds full. Bake in the oven for 10 minutes, or until a cocktail stick inserted into the centre comes out clean. Allow to cool in the tins for 5 minutes, then transfer to a wire rack to cool completely.
- 4** In a bowl, mix the icing sugar and enough milk to make a thick glaze. Add the glycerine, if using, which will keep the glaze soft. Dip the top of each doughnut in the glaze and place back on the wire rack to set.
- 5** Place the chopped biscuits around the top of the doughnuts decoratively. In a medium bowl, whip the cream to soft peaks and fold in the crushed biscuits. Using a piping bag fitted with a large nozzle, pipe a generous decorative swirl in the middle of each doughnut before serving.



# Frangipane mince pies

By Lizzie Kamenetzky

Makes 24

## FOR THE FRANGIPANE

130g (4½oz) unsalted butter, softened

130g (4½oz) caster sugar

2 medium free-range eggs

2 tsp dark rum

2 tbsp plain flour

150g (5½oz) ground almonds

400g (14oz) jar of mincemeat

icing sugar, for dusting

## FOR THE PASTRY

300g (10½oz) plain flour, plus extra for dusting  
a pinch of salt

135g (4¾oz) cold unsalted butter, cut into cubes

55g (2oz) lard, cut into cubes

2-3 tbsp ice-cold water

- 1 For the pastry, put the flour and salt into a large bowl and, using your fingers, gently rub in the butter and lard until it resembles breadcrumbs. Add enough chilled water, a little at a time, for it to come together in a soft dough. Knead gently into a ball, wrap in clingfilm and chill for 15 minutes. Meanwhile, preheat the oven to 200°C/Gas Mark 6.
- 2 For the frangipane, cream the butter and sugar in a bowl until light and fluffy. Gradually beat in the eggs and rum, then fold in the flour and ground almonds.
- 3 Roll out half the chilled pastry on a lightly floured surface to 3mm (⅛in) thick. Stamp out 12 rounds using a 7.5cm (3in) fluted cutter, then use to line a 12-hole muffin tin. Repeat with the remaining pastry to line a second tin. Place a teaspoonful of mincemeat into each pastry case.
- 4 Top each mince pie with a heaped teaspoonful of the frangipane mixture, then place in the heated oven and bake for 20-25 minutes until golden. Cool on a wire rack before dusting with icing sugar and serving.



This recipe and image is taken from *The Great British Bake Off Christmas* by Lizzie Kamenetzky, published by BBC Books, £20. Text and recipes © Love Productions 2014, photography and design © Woodland Books Ltd 2014.



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# Lighter

BAKES







## Tia Maria gâteau

By Linda Fraser

Serves 8

### FOR THE GÂTEAU

**75g (3oz) plain flour**

**2 tbsp instant coffee powder**

**3 medium free-range eggs**

**115g (4oz) caster sugar**

### FOR THE FILLING

**175g (6oz) low-fat soft cheese**

**1 tbsp clear honey**

**1 tbsp Tia Maria liqueur**

**50g (2oz) stem ginger, roughly chopped**

### FOR THE ICING

**225g (8oz) icing sugar, sifted**

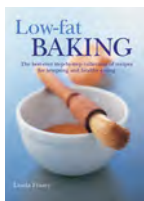
**2 tsp coffee essence**

**1 tbsp water**

**1 tsp reduced-fat cocoa powder**

**coffee beans, to decorate**

- 1** Preheat the oven to 190°C/Gas Mark 5. Grease and line a 20cm (8in) deep round cake tin. Sift the flour and coffee powder together onto a sheet of baking parchment.
- 2** Whisk the eggs and sugar in a bowl using a hand-held electric whisk until thick and mousse-like. When the whisk is lifted, a trail should remain on the surface of the mixture for at least 15 seconds.
- 3** Gently fold in the flour mixture using a metal spoon. Pour the mixture into the prepared tin. Bake in the oven for 30-35 minutes, or until the sponge springs back when lightly pressed. Turn out onto a wire rack to cool completely.
- 4** To make the filling, mix the soft cheese with the honey in a bowl. Beat until smooth, then stir in the Tia Maria and stem ginger.
- 5** Split the cake in half horizontally, then sandwich the two halves together with the Tia Maria filling.
- 6** In a bowl, mix the icing sugar and coffee essence with enough of the water to make a consistency that will coat the back of a wooden spoon. Pour three-quarters of the icing over the cake, spreading it evenly to the edges. Stir the cocoa into the remaining icing until smooth. Spoon into a piping bag fitted with a writing nozzle, then pipe the mocha icing over the coffee icing. Decorate with coffee beans, if liked.



The recipes and images on pages 108-109 and the Baked Blackberry Cheesecake on page 110 are taken from *Low Fat Baking* by Linda Fraser, published by Southwater, £7.99.





## Oaty crisps

By Linda Fraser

Makes 18

**175g (6oz) rolled oats**

**75g (3oz) light muscovado sugar**

**1 large free-range egg**

**60ml (2¼fl oz) sunflower oil**

**2 tbsp malt extract**

- 1** Preheat the oven to 190°C/Gas Mark 5. Lightly grease two baking sheets. Mix the rolled oats and sugar in a bowl, breaking up any lumps in the sugar. Add the egg, sunflower oil and malt extract, mix well, then leave to soak for 15 minutes.
- 2** Using a teaspoon, place small heaps of the mixture well apart on the prepared baking sheets. Press the heaps into 7.5cm (3in) rounds with the back of a dampened fork.
- 3** Bake the cookies in the oven for 10-15 minutes until golden brown. Leave them to cool for 1 minute, then remove with a palette knife and cool on a wire rack.

**TIP** For texture, substitute jumbo oats for some or all of the rolled oats. Once cool, store the biscuits in an airtight container to keep them as crisp and fresh as possible.



## Pear teabread

By Linda Fraser

Makes 1 loaf

**25g (1oz) rolled oats**

**50g (2oz) light muscovado sugar**

**2 tbsp pear or apple juice**

**2 tbsp sunflower oil**

**1 large or 2 small pears**

**115g (4oz) self-raising flour**

**115g (4oz) sultanas**

**½ tsp baking powder**

**2 tsp mixed spice**

**1 large free-range egg**

- 1** Preheat the oven to 180°C/Gas Mark 4. Grease and line a 450g (1lb) loaf tin with baking parchment. Put the oats in a bowl with the sugar, pour over the pear or apple juice and oil, mix well and leave to stand for 15 minutes.
- 2** Quarter, core and coarsely grate the pears. Add the fruit to the oat mixture with the flour, sultanas, baking powder, mixed spice and egg, then mix together thoroughly.
- 3** Spoon the mixture into the prepared loaf tin and level the top. Bake in the oven for 50-60 minutes, or until a skewer inserted into the centre comes out clean.
- 4** Transfer the teabread to a wire rack and peel off the lining paper. Leave to cool completely.

**TIP** Health food shops sell concentrated pear and apple juice, ready for diluting as required.





## Baked blackberry cheesecake

By Linda Fraser

Serves 5

**175g (6oz) low-fat cottage cheese**  
**150g (5½oz) low-fat natural yoghurt**  
**1 tbsp wholemeal flour**  
**25g (1oz) caster sugar**  
**1 large free-range egg**  
**1 large free-range egg white**  
**juice and finely grated zest of ½ a lemon**  
**200g (7oz) fresh or frozen and thawed blackberries**

- 1 Preheat the oven to 180°C/Gas Mark 4. Lightly grease and base-line an 18cm (7in) sandwich tin.
- 2 Place the cottage cheese in a food processor and process until smooth. Alternatively, push it gently through a sieve.
- 3 Add the yoghurt, flour, sugar, egg and egg white and mix. Add the lemon zest, juice and blackberries, reserving a few for the final decoration.
- 4 Tip the mixture into the prepared tin, then bake in the oven for 30-35 minutes, or until it is just set. Turn off the oven and leave for a further 30 minutes.
- 5 Run a knife around the edge of the cheesecake, then turn it out. Remove the lining paper and place on a warm serving plate.
- 6 Decorate with the reserved blackberries and serve warm.

**TIP** If you prefer to use canned blackberries, choose those canned in natural juice and drain the fruit well before adding it to the cheesecake mixture. The juice can be served with the cheesecake, but this will increase the total calories.



## Banana and pineapple cake

By Si King & Dave Myers

Makes 1 cake with 10-12 slices

**oil, for spraying**  
**175g (6oz) self-raising flour**  
**2 tsp baking powder**  
**½ tsp bicarbonate of soda**  
**1 tsp grated nutmeg**  
**75g (2¾oz) soft light brown sugar**  
**2 medium free-range eggs**  
**3 bananas, about 250g (9oz) in weight, mashed**  
**100g (3½oz) unsalted butter, melted**  
**1 tsp vanilla extract**  
**100g (3½oz) pineapple, finely diced**

- 1 Preheat the oven to 180°C/Gas Mark 4. Lightly spray a 900g (2lb) loaf tin with oil and line it with baking parchment.
- 2 Sift the flour, baking powder and bicarbonate of soda into a large bowl and mix in the nutmeg and sugar. In a smaller bowl, beat the eggs, then add the mashed bananas, melted butter and vanilla extract. Add the egg mixture and the diced pineapple to the dry ingredients, then gently fold everything together until you have a pineapple-flecked batter.
- 3 Pour the batter into the prepared loaf tin, then bake in the oven for 50-60 minutes, until a skewer comes out clean. Allow the cake to cool in the tin for 10 minutes, then transfer it to a wire rack to cool completely.





## Summer pudding

By Si King & Dave Myers

Serves 6

**oil, for spraying**

**6 slices of white bread, crusts removed**

**300g (10½oz) strawberries, hulled and cut up if large**

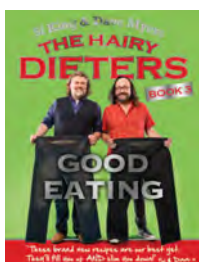
**200g (7oz) raspberries**

**200g (7oz) blueberries**

**100g (3½oz) redcurrants, stalks removed, plus extra to garnish if you like**

**1-2 tbsp caster sugar**

- 1 Lightly spray a 900ml (1½pt) pudding basin with oil, and line it with clingfilm. Take a slice of bread and cut it into a round that will fit into the bottom of the basin. Cut the rest of the slices into thirds, widthways and use most of these to line the sides. Overlap them very slightly with one another and the base to ensure there are no gaps and press the bread down as much as possible. You should have a couple of slices leftover to put on top of the fruit.
- 2 Put all the fruit in a saucepan and sprinkle over a tablespoon of sugar. Add 3 tbsp water. Heat slowly, giving the sugar time to dissolve, then simmer gently until the fruit is lightly cooked and has given out a lot of juice. Stir as little as possible to avoid breaking up the fruit – you will find that most of the raspberries will break up but that's fine, as they will provide juice for the pudding. Taste for sweetness and add more sugar, a teaspoon at a time and tasting after each addition, until you are happy.
- 3 Ladle some of the fruit juice into the bottom of the basin and allow it to soak into the bread. Use a slotted spoon to transfer all the fruit to the pudding basin. Pour in as much of the juice as possible, without it overflowing, then top with the remaining bread. Put a saucer on top of the pudding and weigh it down. Put the pudding in the fridge and leave for several hours, preferably overnight. Save any leftover juice for covering white patches and serving with the pudding.
- 4 When you are ready to serve, place a serving plate upsidedown on top of the basin and turn the basin over to unmould the pudding. Carefully peel off the clingfilm. Cover any white patches with leftover fruit juice and garnish with extra berries.



The recipes and images on pages 111-112 and the Banana and Pineapple Cake on page 110 are taken from *The Hairy Dieters Good Eating* by Si King & Dave Myers, photography by Andrew Hayes-Watkins, published by Weidenfeld & Nicolson, £11.99.





## Gluten- and dairy-free raspberry swirls

By Jemma Lloyd from Iced Jems ([www.icedjems.com](http://www.icedjems.com))

Makes 5-8

**225g (8oz) dairy-free butter**  
**195g (6¾oz) caster sugar**  
**2 medium free-range eggs**  
**115ml (4oz) almond milk**  
**1 tin of raspberries**  
**220g (8oz) plain gluten-free flour**  
**1 tsp gluten-free baking powder**  
**200g (7oz) dairy-free chocolate**  
**gluten-free pink decorating sugar**  
**mini swirl mould (available from [www.icedjemsshop.com/shop/mini-swirl-mould](http://www.icedjemsshop.com/shop/mini-swirl-mould))**

- 1** Preheat your oven to 180°C/Gas Mark 4 and lightly grease your mini swirl mould with cake release spray or cooking oil.
- 2** Cream together the dairy-free butter and sugar; then add the eggs and mix on a high speed until well combined.
- 3** Pour the almond milk into a jug along with the syrup from the tinned raspberries. Add the raspberries to the cake mix along with half of the flour and half of the almond milk and raspberry syrup. Mix well until you have a thin, slightly pink mixture, then add the other half of the flour and milk, along with the baking powder. Mix well for a final time, until you have a thick pink cake mix (you can add some red food colour paste at this point if you want your pink to be brighter).
- 4** Transfer the mixture to a disposable piping bag and snip off the end. Pipe the cake mixture into the mould going round in a ring until each mini swirl cavity is about two-thirds full.
- 5** Bake in the oven for 15-20 minutes, or until the cakes spring back slightly when pushed.
- 6** Once removed from the oven, allow the cakes to cool in the mould for a few minutes, then tip out onto a baking tray.
- 7** Melt your chocolate in a glass bowl over a saucepan of boiling water; then remove from the heat and set on a work surface.
- 8** Take one of your mini swirls and dip the top half into the melted chocolate, shaking off any excess before returning it to your cooling tray to set. To finish, sprinkle over a small of pink decorating sugar so that it sticks to the chocolate and sets.

Recipe and image © Jemma Lloyd from Iced Jems, [www.icedjems.com](http://www.icedjems.com)



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# In the kitchen with... Sophie Conran

We catch up with cook book author and interior design expert Sophie Conran to find out how she discovered her passion for baking and what inspired her to create her new cookware range...

## How did you first become interested in cooking?

My mum is a cookery writer, so I grew up in a home where food and family meals were central to our lives. She taught me so much, and really inspires me every day, still.

## Did you learn a lot of important lessons about the food industry from your parents?

My mum taught me to cook, and equally I learnt from my father about design. My dad taught me how to appreciate things by looking at form and function. These were the kinds of conversations we had at the dinner table. We'd talk about what makes an environment work and how to make it better through decoration.

## What appeals to you most about baking?

I bake a lot with my daughter Coco, and she is very good! It is a lovely way of spending quality time together. Equally, I bake on my own when everybody else in the family is out and about – it is so satisfying presenting them with something that looks completely irresistible when they get home.

## What utensil or equipment couldn't you live without?

My Aga and sharp knives.

## How did your first cook book *Pies* come into existence?

It was when I was working full-time for Jasper, my brother. It was such a busy time and I was working long hours, but I still wanted to cook something hearty, warming and healthy for my children to have in the evening. I started making pies in the evening and leaving them in the fridge for them to have the following day. That's when it dawned on me – people need pies! Particularly people like me who lead busy lives.

## Do you have any more cook books planned or topics you'd particularly like to do one on?

Yes! I am not currently working on one, but I am always thinking about it. I just need to have the time.

## Can you tell us about your new range of ceramics and textiles?

I recently added some gorgeous new pieces to my Portmeirion cookware collection. Two new saucepans with glass lids and two new frying pans, all of which are available in black or white finish, with prices starting from £55.

We are also always adding lovely new pieces to the Portmeirion crockery collection – most recently a gorgeous ceramic cafetiere, storage jars, a fish plate and a herb pot.

I launched my second collection of kitchen textiles with Norfolk Kitchen recently too. The Norfolk-made range is of the softest linen and beautiful peached cotton and comes in a variety of uplifting but classic new colours. The linen pieces come in sunny yellow, navy and a subtle grey, while the cotton pieces come in the same colours in the 'baby pip' print.

## Does your own cooking and baking experience dictate how you design your kitchenware?

Completely. I design things that are practical first and foremost. I think of things while I cook all the time – things that I would like to have.

## What inspires you most about designing items for the kitchen?

Kitchen items are essentially tools, so they have to be practical, but I also believe they should enhance the experience of cooking, eating and entertaining. So I always try to think about who will be using them and envision the whole atmosphere around the end use.

## What's your own kitchen like?

My kitchen is bright pink! I love the colour – you can't help but feel happy when you walk in and it is a lovely place to be, cooking and chatting. I think it is fun to have a colourful home, because it can positively change the way you feel. The kitchen is the heart of our home, so I knew it had to be warm, homely and happy. It still makes me smile all these years later when I walk in first thing in the morning or after work.

## What's next for you?

I am constantly designing and extending existing collections. I have just launched a brand new range of gorgeous bed linen, which is exclusive to my online shop [www.sophieconran.com](http://www.sophieconran.com) and have some very exciting new developments in the pipeline with Portmeirion. I am constantly on the lookout for inspiration, at home, through people I meet, in the office, at trade shows, anywhere! I am also hatching some very exciting plans for my online business – watch this space!





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